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BOROUGH OF TORQUAY

REPORT



OF THE

Medical Officer of Health

for 1957



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ST. MARYCHURCH TOWN HALL,
TORQUAY.

*To the Worshipful the Mayor and to the Aldermen and Councillors
of the Borough of Torquay.*

MR. MAYOR, LADIES AND GENTLEMEN,

I have the honour to submit my Annual Report for the year 1957, which is detailed in form and sequence in accordance with the instructions of the Minister of Health.

The year was once again comparatively healthy for the residents of Torquay. The incidence of infectious disease was low apart from the share which the Borough had in the world-wide epidemic of Influenza which took place in the Autumn. The increased incidence and mortality from pneumonia which occurred in the latter months of the year is also largely due to this cause. Despite the early pessimistic forecasts of a serious epidemic of acute poliomyelitis, and the gloomy picture painted by the national press which gave undue anxiety to many parents and others in the area, this fortunately did not materialise. The number of cases in the Borough was small and only one was fatal. Active immunisation against this disease was continued among the priority classes, and it is to be hoped that the more widespread use of this measure will reduce the number of cases experienced annually to an even lower level. There was one outbreak of food poisoning affecting a coach party staying at an hotel in the Borough. A full report of this is given in Section E of the report.

The vital statistics showed no significant changes from those of the previous year.

Of the new statutes which were passed during the year the most important from the point of view of this Department is the Rent Act which came into force in July. The object of this Act is to make provision for the adequate repair and reconditioning of sub-standard property. Whether this object will be achieved is not yet apparent.

In an attempt to implement the policy laid out in a White Paper published in 1956, meetings of representatives of neighbouring authorities were convened by the Borough Council in order to try to effect an improvement in the facilities provided at Slaughterhouses in the South Devon area. Few of the abattoirs in the area, whether public or privately owned are of a sufficiently high standard in the light of present day knowledge and conditions, and a considerable expenditure would be required for all to be brought to a high standard. It was proposed that instead of spending money on many

individual abattoirs, that the neighbouring authorities should take part in a joint scheme whereby that money would be made available for the provision of a single modern abattoir of the highest standards to serve the whole area. In this way, the money would be used to a much better purpose and more economically than in many single schemes. However, due partly to the indeterminate position of the Central Government with regard to its policy in this matter subsequent to the publication of the White Paper, and partly to the inability of the fifteen local authorities concerned to reach agreement among themselves, little progress has been made in this scheme which would inevitably result in higher standards of hygiene and 100% inspection of all meat sold to the public.

The year 1957 has seen the retirement of Dr. J. V. A. Simpson, who was Deputy Medical Officer of Health and School Medical Officer from April 1924 until 1936, when he was appointed Medical Officer of Health for the Borough. I feel privileged to have succeeded a man so devoted to his profession, and held in such high esteem by his colleagues, both professional and lay, and by the general public whose health was his special care. Dr. Simpson held office when there were many changes, great difficulties and great achievements brought about by the last war and by the enormous re-organisation due to the introduction of the National Health Service and the other components of the Welfare State. Achievements in Public Health and Preventive Medicine are difficult to measure—perhaps by a slight drop in a rate here, or a decrease in incidence there—and certainly are rarely dramatic enough to make newspaper headlines. In one of his Annual Reports Dr. Simpson makes the comment that “The success of prevention in medicine is measured by the forgetfulness of the public”, and whilst this is certainly true in many respects, it is not true when applied to Dr. Simpson himself, who will be remembered with affection and gratitude by many, and I hope that his modesty will permit him to feel a little pride that there are many Torquinians alive and happy today, who did not die of Diphtheria or Pneumonia, or Tuberculosis, or any other disease, as they certainly would have done but for his efforts in prevention and treatment.

In conclusion I should like to express my appreciation of the able work and loyal support of the staff of the Department, and my thanks to the Chairman and Members of the Public Health Committee for that support and consideration which I have received from them since taking up my duties.

I have the honour to be,

Your obedient Servant,

D. K. MacTAGGART,
Medical Officer of Health.

STAFF

(a) Medical

Medical Officer of Health
(and *Medical Officer, Torquay Isolation Hospital*) :

J. V. A. SIMPSON,

M.D.LOND., B.S., M.R.C.S., L.R.C.P., D.P.H.CAMB.

(Retired 30th September, 1957)

Medical Officer of Health
(and *Assistant County Medical Officer*):

D. K. MACTAGGART

M.A., M.B., CH.B., D.P.H.

(Commenced 1st October, 1957)

(b) Sanitary

Chief Public Health Inspector:

G. J. LOVELESS, T.D., F.S.I.A., C.R.S.I., Cert. Insp. Meat and Food R.S.I.

District Public Health Inspectors:

A. THOMPSON, C.R.S.I.

J. F. H. SMITH, C.R.S.I., Cert. Insp. Meat and Food R.S.I., Dip. R.I.P.H.H.,
Cert. Lab. Technique, Exeter.

E. V. ROBERTS, C.R.S.I., Cert. Insp. Meat and Food R.S.I.

B. A. F. IRWIN, C.S.I.B., Cert. Insp. Meat and Food R.S.I.

(c) Other

Public Analyst :

*T. TICKLE, B.SC., F.I.C.

Chief Clerk :

S. E. R. AUTHERS

Clerks :

E. C. DOBLE

B. L. BROWN

Manager of Abattoir :

G. A. AYRES.

Attendant at Abattoir :

H. WRIGHT

Rodent Operatives :

W. LEE.

J. BORLACE.

Disinfecter and Van Driver :

D. J. SMITH

* Part Time

SECTION A

STATISTICS AND SOCIAL CONDITIONS OF THE AREA

Area (in acres)	6,244
Registrar-General's estimate of resident population, mid-1957	50,260
Number of inhabited houses (end of 1957) according to Rate Books	15,607
Rateable Value (end of 1957)	£978,630
Sum represented by a Penny Rate (end of 1957)	£3,940

SOCIAL CONDITIONS

including the chief industries carried on in the Area and the extent of Unemployment.

Torquay is now a busy holiday resort as well as a residential town; and, with the large number of persons now receiving holidays with pay, the summer season is becoming increasingly busy. This has an effect on unemployment which has always shown a seasonal variation, and before the war ranged from a minimum of about 800 to a maximum of 1,800.

At the end of the war the number of unemployed was the lowest recorded with a total of 148 in 1945; since then the number has risen gradually each year to reach a maximum of 1,405 in 1953, after which there has been a decline to 1,291 in 1954 and 1,006 in 1955; since then, there has been an increase each year, the figures being 1,150 in 1956 and 1,357 in 1957.

The following shows the extent of unemployment in 1957:—

MAXIMUM NO. UNEMPLOYED							
			<i>Men</i>	<i>Women</i>	<i>Boys</i>	<i>Girls</i>	<i>Total</i>
January, 1957	759	352	51	36	1,198
MINIMUM NO. UNEMPLOYED							
July, 1957	172	24	1	—	197

Seaside resorts have a difficult problem in their unemployment, which will not be solved unless there is other seasonal work for the winter only, to absorb the summer employees rendered redundant after the holiday season.

EXTRACTS FROM VITAL STATISTICS OF THE YEAR 1957.

which relate to the net Births and Deaths after correction for inward and outward transfers as furnished by the Registrar-General.

Birth-rate per 1,000 of the estimated population	10.92
Stillbirth-rate per 1,000 total (live and still) births	19.64
Death-rate per 1,000 of the estimated population	16.53
Deaths from pregnancy, childbirth and abortion (Heading 30 of the Registrar-General's Short List):			
Rate per 1,000 total (live and still) births	0.00
Death-rate of infants under one year of age:			
All infants per 1,000 live births	20.04
Legitimate infants per 1,000 legitimate live births	15.56
Illegitimate infants per 1,000 illegitimate live births	88.24
Deaths from Cancer (all ages)	142
„ Measles (all ages)	0
„ Whooping Cough (all ages)	1
„ Gastritis, Enteritis and Diarrhoea (under 2 years)	0

Particulars of any unusual or excessive mortality during the year which has received or required special comment.

During the year there has been nothing to report.

Population.

The Registrar-General's estimate for the resident population at the middle of 1957 is 50,260, and this figure is used in calculating the appropriate statistical returns.

Births.

The number of live births registered during the year, corrected for transfers, is 549, of which 288 were male and 261 female; there were 515 legitimate and 34 illegitimate births. There were 11 stillbirths, 10 legitimate and 1 illegitimate.

The birth-rate was 10.92 per 1,000 population, compared with 16.1 for England and Wales. The stillbirth-rate per 1,000 live and stillbirths was 19.64 compared with 22.4 for England and Wales.

The proportion of illegitimate to total births in Torquay (after correction for transfers) was 6.19 per cent in 1957; this figure had risen progressively from 6.4 per cent in 1939 to a maximum of 17.7 per cent in 1945, subsequently falling, and in 1950 returning to the pre-war level.

A comparability factor, to make adjustment for the age and sex distribution of the town, has this year been prepared by the Registrar-General for correcting the birth-rate; the factor is 1.10 and after multiplying the crude rate by this a corrected birth-rate of 12.01 is obtained.

Marriages.

The marriage rate was 5.6 per 1,000 population compared with 5.1 in 1956, 5.4 in 1955, 4.9 in 1954, 5.3 in 1953; the rate for England and Wales in 1957 was 15.4 per 1,000 population.

Deaths.

The number of deaths registered during the year, corrected for transfers, is 831, of which 371 were males and 460 were females.

The crude death-rate was 16.53 per 1,000 population compared with 16.86 in 1956; the death-rate in 1957 for England and Wales was 11.5.

In order to make adjustment for the age and sex distribution of Torquay, with its greater proportion of older people, the Registrar-General supplies an area comparability factor (A.C.F.) with which to multiply the crude death-rate and so obtain an adjusted death-rate. The A.C.F. for Torquay is 0.72 and the adjusted death-rate is therefore 11.90.

The chief causes of death were as usual for Torquay: Heart Disease, 288; Cancer, 142; and Vascular lesions of the nervous system, 132; which between them are responsible for almost two-thirds of the total deaths.

The causes of death are given in the accompanying Table A, supplied by the Registrar-General.

Table B is also included showing the age-distribution of total deaths, together with the deaths from the different causes: this table is compiled from the returns of the Local Registrar, and differs slightly from the list supplied by the Registrar-General who frequently obtains subsequent further information to assist in the more accurate classification.

Infant Mortality.

The infant mortality rate was 20.04 per 1,000 total live births, compared with a rate of 23.0 for England and Wales; the death-rate for legitimate infants per 1,000 legitimate births was 15.56, and the death-rate of illegitimate infants per 1,000 illegitimate births was 88.24. The infant mortality rate in Torquay tends to fluctuate owing to the comparatively small numbers upon which it is calculated: thus the figures for the preceding six years, 1951-56, inclusive, were 26, 31, 16, 13, 13, 11.

The actual number of deaths in 1957 of infants under 1 year of age was 11 (7 of these being under 4 weeks).

There was no maternal death during the year; the number of maternal deaths in each of the preceding six years, 1951-56, was 0, 0, 1, 0, 0, 1.

TABLE A

CAUSES OF DEATH IN 1957						Males	Females
All Causes						371	460
1.	Tuberculosis, respiratory	1	1
2.	Tuberculosis, other	—	1
3.	Syphilitic Diseases	2	1
4.	Diphtheria	—	—
5.	Whooping Cough	—	1
6.	Meningococcal infections	—	—
7.	Acute Poliomyelitis	—	1
8.	Measles	—	—
9.	Other infective and parasitic diseases	1	1
10.	Malignant neoplasm, stomach	6	7
11.	Malignant neoplasm, lung, bronchus	27	4
12.	Malignant neoplasm, breast	—	20
13.	Malignant neoplasm, uterus	—	8
14.	Other malignant and lymphatic neoplasms	40	26
15.	Leukaemia, aleukaemia	1	3
16.	Diabetes	3	4
17.	Vascular lesions of nervous system	48	86
18.	Coronary disease, angina	56	55
19.	Hypertension with heart disease	6	27
20.	Other heart disease	55	89
21.	Other circulatory disease	30	29
22.	Influenza	2	3
23.	Pneumonia	13	11
24.	Bronchitis	22	9
25.	Other diseases of respiratory system	5	1
26.	Ulcer of stomach and duodenum	7	3
27.	Gastritis, enteritis and diarrhoea	1	1
28.	Nephritis and nephrosis	5	4
29.	Hyperplasia of prostate	7	—
30.	Pregnancy, childbirth, abortion	—	—
31.	Congenital Malformations	2	2
32.	Other defined and ill-defined diseases	21	46
33.	Motor vehicle accidents	3	1
34.	All other accidents	6	10
35.	Suicide	1	5
36.	Homicide and operations of war	—	—
Deaths of Infants under 1 year { Total						6	5
Legitimate						5	3
Illegitimate						1	2
Deaths of Infants under 4 weeks { Total						3	4
Legitimate						3	2
Illegitimate						—	2
Stillbirths ... { Total						10	1
Legitimate						9	1
Illegitimate						1	—

TABLE B
CAUSES OF, AND AGES AT DEATH DURING THE YEAR 1957 (Per Local Registrar)

CAUSES OF DEATH.	Net deaths at the subjoined ages of Residents whether occurring within or without the District											
	All ages	Under 4 weeks	4 weeks and under 1 year	1 and under 5	5 and under 15	15 and under 25	25 and under 35	35 and under 45	45 and under 55	55 and under 65	65 and under 75	75 and over
1. Tuberculosis, respiratory	2	-	-	-	-	-	-	-	1	-	-	1
2. Tuberculosis, other	1	-	-	-	-	-	1	-	-	-	3	-
3. Syphilitic disease	3	-	-	-	-	-	-	-	-	-	-	-
4. Diphtheria	-	-	-	-	-	-	-	-	-	-	-	1
5. Whooping Cough	1	-	-	-	-	-	-	-	-	-	-	-
6. Meningococcal infections	-	-	-	-	-	-	1	-	-	-	-	-
7. Acute Poliomyelitis	1	-	-	-	-	-	-	-	-	-	-	-
8. Measles	-	-	-	-	-	-	-	-	-	-	-	-
9. Other infective and parasitic diseases	2	-	-	-	-	-	-	-	2	-	-	-
10. Malignant neoplasm, stomach	13	-	-	-	-	-	-	-	2	-	6	6
11. Malignant neoplasm, lung, bronchus	31	-	-	-	-	-	-	1	2	14	11	3
12. Malignant neoplasm, breast	20	-	-	-	-	-	-	1	3	6	7	3
13. Malignant neoplasm, uterus	8	-	-	-	-	-	-	-	-	3	1	4
14. Malignant neoplasm, lymphatic neoplasms...	65	-	-	-	1	1	1	2	4	7	23	26
15. Leukaemia, aleukaemia	4	-	-	-	-	-	-	1	1	-	2	-
16. Diabetes	7	-	-	-	-	-	-	-	-	1	-	6
17. Vascular lesions of nervous system	133	-	-	-	-	-	-	-	3	14	28	88
18. Coronary disease, angina	111	-	-	-	-	-	-	-	5	21	34	51
19. Hypertension with heart disease	36	-	-	-	-	-	-	-	-	3	10	23
20. Other heart disease	144	-	-	-	-	-	-	1	2	9	28	104
21. Other circulatory disease	59	-	-	-	-	-	-	1	2	5	13	38
22. Influenza	5	-	-	-	-	1	-	-	-	1	-	3
23. Pneumonia	24	-	-	1	-	-	-	-	-	2	3	17
24. Bronchitis	31	-	1	-	-	1	-	-	3	1	13	13
25. Other diseases of respiratory system	6	-	-	-	-	-	-	-	-	3	1	2
26. Ulcer of stomach and duodenum	10	-	-	-	-	-	-	1	1	2	4	2
27. Gastritis, enteritis and diarrhoea	2	-	-	-	-	-	-	1	1	-	-	-
28. Nephritis and nephrosis	9	-	-	-	-	1	-	1	1	-	-	5
29. Hyperplasia of prostate	7	-	-	-	-	-	-	-	-	-	2	5
30. Pregnancy, childbirth, abortion	-	-	-	-	-	-	-	-	-	-	-	-
31. Congenital Malformations	4	-	1	2	1	-	-	-	-	-	-	-
32. Other defined and ill-defined diseases	66	7	1	1	-	-	-	1	2	7	11	36
33. Motor vehicle accidents	4	-	1	-	-	-	-	-	-	1	3	3
34. All other accidents	16	-	1	-	-	1	-	-	1	1	2	9
35. Suicide	6	-	-	-	-	-	-	-	2	-	-	-
36. Homicide and operations of war	-	-	-	-	-	-	-	-	-	-	-	-
TOTALS	831	7	4	4	2	5	3	11	36	105	205	449

SECTION B

GENERAL PROVISION OF HEALTH SERVICES FOR THE AREA

1. (i) *Full particulars of the Public Health Officers of the Authority, including their duties, are incorporated in the beginning of the Report.*

Dr. J. V. A. Simpson, who was appointed Deputy Medical Officer of Health and School Medical Officer to the Borough in April, 1924, and was appointed Medical Officer of Health in 1936, retired on the 30th September, 1957.

- (ii) *Committees.*

The list of Committees which are concerned with matters of Public Health are:

Public Health Committee.
Housing Committee.

2. *Nursing Homes.*

There were two changes in registration during the year, two nursing homes closing and the following is a summary of the Nursing Homes at the end of December:

					<i>No. of Homes</i>	<i>Number of beds provided for</i>		
						<i>Maternity</i>	<i>Others</i>	<i>Totals</i>
Homes first registered during the year 					—	—	—	—
Homes whose registrations were withdrawn during the year ...					2	—	13	13
Homes on the register at the end of the year 					8	5	85	90

3. *National Assistance Act, 1948, Sec. 47.*

If action has been taken under this Section, a brief note of the circumstances of each case is requested. The note should include information as to the reason for the Council's action, period named in the Order of the Court, the type of accommodation to which the person was removed, the ultimate result of the Council's action and any other information on the case it is considered might be of interest.

This Section relates to the removal to suitable premises of persons who:

- (a) are suffering from grave chronic disease or being aged, infirm or physically incapacitated are living in insanitary conditions: and

(b) are unable to devote to themselves *and* are not receiving from other persons proper care or attention;

and makes the Councils of County Boroughs and County Districts the authorities for dealing with such cases.

To effect the removal the Medical Officer of Health for the district must certify in writing to the Council that he is satisfied, after thorough enquiry and consideration, that in the interest of any such person, or for preventing injury to health, or serious nuisance to other persons, it is necessary to remove any such person from the premises in which he is residing; and the local authority may then apply to a Court of Summary Jurisdiction for an Order under the Section. Before an application can be made, seven clear days' notice must be given to the person concerned or to some person in charge of him, and to the persons managing the premises to which the removal is sought to be made.

When the application is made, it must be supported by all evidence of the allegations in the certificate; and the Court, if satisfied, may order the removal of the persons concerned, by such officer of the local authority as may be specified, to a suitable hospital and may authorise the detention of the person concerned for a period not exceeding three months, subject to extension on further application. The person concerned by the Order, or any persons on his behalf, may apply to the Court at the expiration of six weeks from the making of the Order for its revocation.

On 1st September, 1951, an Amending Act came into force giving Local Authorities powers to deal expeditiously with certain cases of persons in need of care and attention which they are unable to provide for themselves and are not receiving from other people. Where the Medical Officer of Health and another registered Medical Practitioner certify that, in the case of a person to whom Section 47 of the 1948 Act applies, an application (that he should be removed without delay) may be made to the appropriate Court or to a single Justice, without giving the seven clear days' notice required by the main Act. The application may be made by the Local Authority, or by the Medical Officer of Health where the Authority authorises him to make application, in cases to which the Amending Act applies. The Order is made for a period not exceeding three weeks, and any further application extending this period has to be in accordance with the main provisions of the 1948 Act.

Your Medical Officer is authorised to make application in any case to which the Amending Act applies.

During the year it was not necessary to take action under either Act.

4. *National Assistance Act, 1948, Sec. 50.*

Under Section 50 of this Act it is the duty of the Local Authority to cause to be buried or cremated the body of any person who has died or been found dead in the area, in any case where it appears that no suitable arrangements for the disposal of the body have been made or are being made.

The Authority may receive from the estate, if any, of the deceased person or from any person who for the purposes of this Act was liable to maintain the deceased person immediately before his death, expenses incurred and not reimbursed under the National Insurance Act.

During the year, 8 burials were carried out under this section, compared with 14 in 1956, 8 in 1955, 6 in 1954, 9 in 1953, 7 in 1952, and 16 in 1951.

SECTION C

SANITARY CIRCUMSTANCES OF THE AREA

1. *Water.*

In this report full details are given in connexion with the water supply, and the Borough Water Engineer, Mr. W. F. White, M.I.W.E., has kindly supplied the following information:

(i) *Whether the water supply has been satisfactory (a) in quality (b) in quantity.*

(a) Work on the project for replacing the existing chemical equipment with more adequate plant including the installation of automatically controlled proportioning and injection chemical plant, which was started in October 1955, was completed in June, thereby enabling the new plant to be brought into use before the seasonal peak demand.

The recently enlarged filtration plant together with the new chemical plant enabled a high degree of clarification to be maintained, and the quality of the water supplied throughout the year has been at all times pure and wholesome in character and in every way suitable for public supply purposes.

(b) There has been an ample quantity of water available for all purposes from the Corporation's four Impounding Reservoirs on Dartmoor, which have a storage capacity of 848 million gallons, or approximately 6 months supply at the present rate of consumption. As in past years, there was a large number of visitors during the summer season which considerably increased the population within the area of supply and this, in conjunction with the increasing demand for water for domestic, industrial and agricultural use, resulted in the highest summer consumption on record. During the six summer months, April to September, the consumption averaged 4,663,000 gallons per day, increasing during the month of August to an average of 5,271,000 gallons per day, but little difficulty was experienced in meeting this exceptionally high summer demand, and no restrictions whatsoever were imposed on the use of water.

(ii) *Where there is a piped supply, whether bacteriological examinations were made of the raw water and, where treatment is installed, of the water going into supply; if so, how many and the results obtained; the results of any chemical analyses.*

Both chemical and bacteriological examinations have been made of the raw and treated water. The whole of the supply is treated, this comprising coagulation with Sulphate of Alumina and Soda Ash, filtration through pressure filters, addition of lime water to neutralise the acidity and increase the bicarbonate alkalinity, and finally sterilisation by the application of gaseous chlorine.

The raw water is normally acid with a pH value varying from 6.0 to 6.7; after treatment the value is raised to about 9.0, which results in the consumers receiving a water on the alkaline side of neutrality.

The chlorine dosage is normally about one part per million, but it is adjusted so as to maintain a residuum in the water passing into distribution from the service reservoirs.

Several chemical and bacteriological analyses have been made of the raw and finally treated water. The following are typical examples of the reports received.

RAW WATER

- A—Chemical and Bacteriological, Fernworthy Inlet at Trenchford Reservoir
—Taken 13.8.57.
- B—Chemical and Bacteriological, Raw Water Main feeding Pressure Filters
—Taken 13.8.57.

FILTERED WATER

- C—Chemical and Bacteriological, Filtered Water Main from Pressure Filters—With coagulation but prior to alkalisation with lime and sterilisation with gaseous chlorine—Taken 13.8.57.

FULLY TREATED WATER

- D—Chemical and Bacteriological—Trunk Mains at Tottiford—Taken 13.8.57.
- E—Chemical and Bacteriological—Great Hill Service Reservoir—Taken 21.11.57.
- F—Chemical and Bacteriological—Warberry Service Reservoir—Taken 21.11.57.
- G—Chemical and Bacteriological—Chapel Hill Service Reservoir—Taken 21.11.57.

REPORTS BY THE COUNTIES PUBLIC HEALTH LABORATORIES
66 VICTORIA STREET, LONDON, S.W.1

A. SAMPLE 13.8.57

Fernworthy Reservoir—Raw Water Inlet at Trenchford Reservoir—Fernworthy Catchment

CHEMICAL RESULTS IN PARTS PER MILLION

Appearance: Faint opalescence with a slight flocculent deposit. *Microscopical examination*: Mineral and organic matter; diatoms, protozoa and chlorophyceae.

Colour (filtered) ...	35	Turbidity ...	3
pH ...	6.7	Odour ...	Nil
Electric Conductivity ...	41	Free Carbon Dioxide ...	2
Chlorine present as Chloride	9	Total Solids ...	35
Hardness: Total ...	7	Alkalinity as Calcium Carbonate ...	5
Nitrate Nitrogen ...	0.0	Carbonate ...	5 Non-carbonate 2
Ammoniacal Nitrogen ...	0.034	Nitrite Nitrogen ...	Less than 0.01
Albuminoid Nitrogen ...	0.12	Oxygen absorbed ...	3.0
Metals: Iron ...	0.58	Residual Chlorine ...	—
Manganese ...	0.08		
Other Metals ...	Absent		

BACTERIOLOGICAL RESULTS

Number of Colonies developing on Agar	1 day at 37°C. 150 per ml.	2 days at 37°C. 270 per ml.	3 days at 20°C. 400 per ml.
Presumptive Coli-aerogenes Reaction ...	<i>Present in</i> 1 ml.	<i>Absent from</i> 0.1 ml.	<i>Probable Number</i> 130 per 100 ml.
Bact. coli (Type I) ...	1 ml.	0.1 ml.	130 per 100 ml.
Cl. welchii Reaction ...	— ml.	100 ml.	0 per 100 ml.

This sample shows only slight opalescence and carries only a trace of matter in suspension. The water is just on the acid side of neutrality, very soft in character, contains no excess of salinity or mineral constituents in solution and it is free from metals apart from minute traces of iron and manganese. It shows noticeable but not pronounced colour and is of satisfactory organic quality for this raw water. Similarly, bacterial impurity is limited to a moderate number of Bact. coli, so that contamination by matters of excremental origin is slight.

B. SAMPLE 13.8.57

CHEMICAL RESULTS IN PARTS PER MILLION

Appearance: Very faint opalescence with a very slight deposit. *Microscopical examination:* Mineral matter and amorphous organic debris; diatoms, chlorophyceae and protozoa; some fine fungoid threads.

Colour (filtered)	20	Turbidity	Less than 3
pH	6.8	Odour	Nil
Electric Conductivity ...	58	Free Carbon Dioxide ...	2
Chlorine present as Chloride	11	Total Solids	40
Hardness: Total	12	Alkalinity as Calcium Car-	
Nitrate Nitrogen	0.0	bonate	6
Ammoniacal Nitrogen ...	0.017	Carbonate ... 6 Non-Carbonate	6
Albuminoid Nitrogen ...	0.10	Nitrite Nitrogen ...	Less than 0.01
Metals: Iron	0.20	Oxygen Absorbed ...	1.7
Manganese	0.05	Residual Chlorine ...	Absent
Other Metals ...	Absent		

BACTERIOLOGICAL RESULTS

Number of Colonies developing on Agar	{ 1 day at 37°C. 2 days at 37°C. 3 days at 20°C.		
	{ 90 per ml. 130 per ml. 350 per ml.		
Presumptive Coli-aerogenes Reaction ...	<i>Present in</i> 10 ml.	<i>Absent from</i> 1 ml.	<i>Probable Number</i> 50 per 100 ml.
Bact. coli (Type I) ...	10 ml.	1 ml.	50 per 100 ml.
Cl. welchii Reaction ...	— ml.	100 ml.	0 per 100 ml.

This sample shows only slight opalescence and carries only a trace of matter in suspension. The water is just on the acid side of neutrality, very soft in character, has a comparatively low content of mineral constituents in solution and it is free from metals apart from minute traces of iron and manganese. Colour is noticeable but not marked and organic quality is very satisfactory for this raw water. Similarly, bacterial impurity indicative of contamination by matters of excremental origin is limited to a very moderate number of Bact. coli.

C. SAMPLE 13.8.58

Filtered water main at Tottiford from pressure filters (with coagulation but prior to alkalisation with lime and sterilization with gaseous chlorine). Source: Fernworthy and Tottiford Catchments.

CHEMICAL RESULTS IN PARTS PER MILLION

Appearance: Clear and bright.

Colour	5	Turbidity	Nil
pH	6.2	Odour	Nil
Electric Conductivity ...	60	Free Carbon Dioxide ...	Trace
Chlorine present as Chloride	11	Total Solids	40
Hardness: Total	13	Alkalinity as Calcium Car-	
Nitrate Nitrogen	0.2	bonate	3
Ammoniacal Nitrogen ...	0.000	Carbonate ... 3 Non-Carbonate	10
Albuminoid Nitrogen ...	0.040	Nitrite Nitrogen ...	Less than 0.01
Metals: Iron	0.03	Oxygen Absorbed ...	0.70
Manganese	0.04	Residual Chlorine ...	Absent
Other Metals ...	Absent		

BACTERIOLOGICAL RESULTS

Number of Colonies developing on Agar	{ 1 day at 37°C. 70 per ml.	2 days at 37°C. 90 per ml.	3 days at 20°C. 130 per ml.
Presumptive Coli-aerogenes Reaction ...	<i>Present in</i> ... 100 ml.*	<i>Absent from</i> 50 ml.	<i>Probable Number</i> 1 per 100 ml.
Bact. coli (Type I)	... — ml.	100 ml.	0 per 100 ml.
Cl. welchii Reaction	... 100 ml.	10 ml.	0 per 100 ml.

* *Aerogenes* (Type I)

This sample is clear and bright in appearance, on the acid side of neutrality and free from metals apart from negligible traces of iron and manganese. The water is very soft in character and has a comparatively low content of mineral constituents in solution. It is free from noticeable colour and of very satisfactory organic quality. Compared with the raw water there is also a satisfactory degree of bacterial purification. The results are therefore indicative of an efficiently coagulated and filtered water.

D. SAMPLE 13.8.57

Trunk mains at Tottiford. Fully treated water-coagulated, filtered, hardened and chlorinated. Source: Fernworthy and Tottiford Catchments.

CHEMICAL RESULTS IN PARTS PER MILLION

Appearance : Clear and bright.

Colour	5	Turbidity	Nil
pH	8.1	Odour	Nil
Electric Conductivity ...	73	Free Carbon Dioxide ...	4
Chlorine present as Chloride	12	Total Solids	50
Hardness: Total	21	Alkalinity as Calcium Car-	
Nitrate Nitrogen	0.2	bonate	10
Ammoniacal Nitrogen ...	0.000	Carbonate ... 10 Non-Carbonate	11
Albuminoid Nitrogen ...	0.050	Nitrite Nitrogen ...	Less than 0.01
Metals: Iron	0.04	Oxygen Absorbed	0.70
Manganese	0.03	Residual Chlorine	0.10
Other Metals	Absent		

BACTERIOLOGICAL RESULTS

Number of Colonies developing on Agar	{ 1 day at 37°C. 1 per ml.	2 days at 37°C. 1 per ml.	3 days at 20°C. 1 per ml.
Presumptive Coli-aerogenes Reaction ...	<i>Present in</i> ... — ml.	<i>Absent from</i> 100 ml.	<i>Probable Number</i> 0 per 100 ml.
Bact. coli (Type I)	... — ml.	100 ml.	0 per 100 ml.
Cl. welchii Reaction	... — ml.	100 ml.	0 per 100 ml.

This sample is clear and bright in appearance, faintly alkaline in reaction and free from metals apart from negligible traces of iron and manganese. The water is soft in character and has a comparatively low content of mineral constituents in solution. It is free from noticeable colour, of very satisfactory organic quality and of a high standard of bacterial purity. These results are indicative of an efficiently treated water, pure and wholesome in character and suitable for public supply purposes.

E. SAMPLE 21.11.57

Great Hill Service Reservoir, Torquay. Fully treated water—coagulated, filtered, hardened and chlorinated. Source: Tottiford and Fernworthy Watersheds.

CHEMICAL RESULTS IN PARTS PER MILLION

Appearance: Bright with a few particles.

Colour	7	Turbidity	Less than 3
pH	9.2	Odour	Nil
Electric Conductivity	80	Free Carbon Dioxide	Absent
Chlorine present as Chloride	13	Total Solids	55
Hardness: Total	22	Alkalinity as Calcium Car-
Nitrate Nitrogen	0.7	bonate	13
Ammoniacal Nitrogen	0.000	Carbonate	...	13	Non-Carbonate 9
Albuminoid Nitrogen	0.021	Nitrite Nitrogen	Absent
Metals: Iron	0.06	Oxygen Absorbed	0.75
Manganese	Less than	0.03	Residual Chlorine	0.04
Other Metals	...	Absent				

BACTERIOLOGICAL RESULTS

Number of Colonies developing on Agar	{ 1 day at 37°C.	2 days at 37°C.	3 days at 20°C.
	{ 0 per ml.	0 per ml.	0 per ml.
Presumptive Coli-aerogenes Reaction	<i>Present in</i> ... — ml.	<i>Absent from</i> 100 ml.	<i>Probable Number</i> 0 per 100 ml.
Bact. coli (Type I)	... — ml.	100 ml.	0 per 100 ml.
Cl. welchii Reaction	... — ml.	100 ml.	0 per 100 ml.

This sample is practically clear and bright in appearance, distinctly but not excessively alkaline in reaction and free from metals apart from a negligible trace of iron and manganese. The water is very soft in character and has a comparatively low content of mineral constituents in solution. It is free from noticeable colour, of very satisfactory organic quality and of the highest standard of bacterial purity.

These results are indicative of a pure and wholesome water suitable for public supply purposes.

F. SAMPLE 21.11.57

Warberry Service Reservoir, Torquay—Fully treated water—coagulated, filtered, hardened and chlorinated. Source: Tottiford and Fernworthy watershed.

CHEMICAL RESULTS IN PARTS PER MILLION

Appearance: Bright with few particles.

Colour	8	Turbidity	Less than 3
pH	9.3	Odour	Nil
Electric Conductivity	80	Free Carbon Dioxide	Absent
Chlorine present as Chloride	11	Total Solids	55
Hardness: Total	23	Alkalinity as Calcium Car-
Nitrate Nitrogen	0.8	bonate	13
Ammoniacal Nitrogen	0.000	Carbonate	...	13	Non-Carbonate 10
Albuminoid Nitrogen	0.028	Nitrite Nitrogen	Absent
Metals: Iron	0.06	Oxygen Absorbed	0.80
Other Metals	...	Absent	Residual Chlorine	Absent

BACTERIOLOGICAL RESULTS

Number of Colonies developing on Agar	{ 1 day at 37°C. 0 per ml.	2 days at 37°C. 0 per ml.	3 days at 20°C. 2 per ml.
Presumptive Coli-aero- genes Reaction ...	<i>Present in</i> ... — ml.	<i>Absent from</i> 100 ml.	<i>Probable Number</i> 0 per 100 ml.
Bact. coli (Type I)	... — ml.	100 ml.	0 per 100 ml.
Cl. welchii Reaction	... — ml.	100 ml.	0 per 100 ml.

This sample is practically clear and bright in appearance, distinctly but not excessively alkaline in reaction and free from metals apart from a negligible trace of iron. The water is very soft in character and has a comparatively low content of mineral constituents in solution. It is free from noticeable colour, of very satisfactory organic quality and of the highest standard of bacterial purity. These results are indicative of a pure and wholesome water suitable for public supply purposes.

G. SAMPLE 21.11.57

Chapel Hill Service Reservoir, Torquay. Fully treated water-coagulated, filtered, hardened and chlorinated. Source: Tottiford and Fernworthy Watersheds.

CHEMICAL RESULTS IN PARTS PER MILLION

Appearance: Bright with slight deposit.

Colour	8	Turbidity	Less than 3
pH	9.1	Odour	Nil
Electric Conductivity ...	80	Free Carbon Dioxide ...	Absent
Chlorine present as Chloride	12	Total Solids	55
Hardness: Total	22	Alkalinity as Calcium Car-	
Nitrate Nitrogen	0.4	bonate	11
Ammoniacal Nitrogen ...	0.000	Carbonate ... 11	Non-Carbonate 11
Albuminoid Nitrogen ...	0.031	Nitrite Nitrogen	Absent
Metals: Iron	0.06	Oxygen Absorbed	0.85
Other Metals	Absent	Residual Chlorine	0.05

BACTERIOLOGICAL RESULTS

Number of Colonies developing on Agar	{ 1 day at 37°C. 0 per ml.	2 days at 37°C. 0 per ml.	3 days at 20°C. 0 per ml.
Presumptive Coli-aero- genes Reaction ...	<i>Present in</i> ... — ml.	<i>Absent from</i> 100 ml.	<i>Probable Number</i> 0 per 100 ml.
Bact. coli (Type I)	... — ml.	100 ml.	0 per 100 ml.
Cl. welchii Reaction	... — ml.	100 ml.	0 per 100 ml.

This sample is practically clear and bright in appearance, distinctly but not excessively alkaline in reaction and free from metals apart from a negligible trace of iron. The water is very soft in character and has a comparatively low content of mineral constituents in solution. It is free from noticeable colour, of very satisfactory organic quality and of the highest standard of bacterial purity. These results are indicative of a pure and wholesome water suitable for public supply purposes.

(Signed) GORDON MILES,
for The Counties Public Health Laboratories.

Samples are also taken regularly from a variety of sources within the Borough, such as storage reservoirs, drinking fountains, taps in private houses, dairies, schools, etc.; 95 such samples were submitted for bacteriological examination, and in 93 the results were good, viz.:

PUBLIC HEALTH LABORATORY SERVICE

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“Probable number of coli-aerogenes organisms per 100 ml.=nil. This sample is satisfactory bacteriologically.”

In the remaining two samples the probable number of coli-aerogenes organisms per 100 ml. was under 20.

(iii) *Where the waters are liable to have plumbo-solvent action the facts as to contamination by lead, including precautions taken and the number and result of analyses.*

The analyses show a minute trace of iron and sometimes a negligible trace of manganese, all other metals being absent.

The pH is maintained at the level mentioned previously to avoid action on lead.

(iv) *Action in respect of any form of contamination.*

No special action has been required.

(v) *Particulars of the proportion of dwelling houses and the proportion of the population supply from public water mains (a) direct to the houses (b) by means of standpipes.*

(a) The proportion of dwelling houses with a supply from public water mains direct to the houses is 98.8 per cent and the proportion of the population thus supplied is 98.5 per cent.

(b) The proportion of dwelling houses supplied by means of standpipes is 1.2 per cent, the proportion of the population thus supplied being 1.5 per cent.

(vi) *Mineral Spring.*

4 samples taken from the mineral spring in Meadfoot Sea Road were submitted for bacteriological examination. (This spring is at present used to supply a public drinking fountain.) 3 samples gave satisfactory results, viz.: probable number of Coli-aerogenes organisms per 100 ml.=nil. In the case of the other sample, examination showed that the probable number of Coli-aerogenes organisms per 100 ml. was 5, Faecal Coli=5.

(vii) *Drainage and Sewerage.*

The Borough Engineer, Mr. F. T. W. Nixon, M.C., A.M.I.C.E., M.I.MUN.E., A.M.T.P.I., has kindly given me the following details in connection with drainage, sewerage and public cleansing:—

No extensions to the sewerage system of any importance have been carried out during the year in question. However, calculations and contract documents are in course of preparation for the extension and enlargement of the existing system for some parts of the Borough.

(viii) *Closet Accommodation.*

No cases of conversion are known during the year under review.

(ix) *Public Cleansing.*

There has been an increase in collection and disposal due to new private housing development. Disposal is carried out by controlled tipping.

(x) *Salvage.*

The collection and recovery of salvable material continue, and the following are the details of the amounts of salvage recovered:

	<i>Tons</i>	<i>Cwts.</i>	<i>Qrs.</i>	<i>Lbs.</i>
Paper, cardboard, books etc. ...	700	1	2	—
Rolled Aluminium ...		2	1	25
Cast Aluminium ...		1	1	20
Rolled Zinc ...		6	3	8
Rags ...	8	1	—	—
Carpet ...	1	16	1	15
Woollens ...		1	2	20
Felt ...		2	—	16
Scrap Iron ...	27	11	—	—
Copper clean ...		5	3	25
Lead Scrap ...	1	12	3	23
Lead Ingots ...		1	1	21
Brass ...		3	3	10
Brass and Copper ...			1	—
Burnt Copper Wire ...			1	3
Cement Bags ...			2	—
Felt Hats ...		1½ Dozen		
Bottles, Jars, etc. ...		191 Dozen		
Oil ...		250 gallons		

(xi) *Rivers and Streams.*

Any action taken to check the pollution of rivers and streams in the area.

There are no rivers in the area, but several small streams; no complaints have been received during the year concerning pollution. Two small streams, one rising near the railway at Lowes Bridge and the other at Watcombe, are not subject to pollution other than that from surface road washings.

2. *Sanitary Inspection of the Area.*

The inspection of all districts in the Borough has been very efficiently carried out during the year under your Chief Public Health Inspector, who gives these details:

The organisation of the work remains unchanged, each of the four Inspectors being responsible for a District of the Borough, while the duties of meat inspection at the Abattoir are shared by three in rotation and the fourth carries out the routine inspection of fish at the Harbour.

The co-operation and work of the individual inspectors have been excellent; and the high standard, in all the wide range of duties, reflects the greatest credit on their diligence and ability.

The following inspections were carried out:

Dwelling Houses

New Houses inspected	127
Habitation Certificates signed	108
Council House applications—visits	27
Council Houses inspected	83

Work done in consequence of service of notices:

Roofs repaired	35	renewed	3
Chimneys repaired	11	renewed	1
Eaves gutters repaired	9	renewed	2
Rainwater Pipes repaired	15	renewed	7
External rendering repaired	15	renewed	2
Internal rendering repaired	21	renewed	5
Ceilings repaired	11	renewed	5
Windows repaired	17	renewed	7
Doors repaired	4	renewed	5
Floors repaired	8	renewed	3
Stoves and Fireplaces repaired	1	renewed	2
Stairs repaired	3	renewed	—
Handrails repaired	—	renewed	2
Coppers repaired	—	renewed	1
Yards cleansed	—	repaved	5
Rooms cleansed	4
Larders provided	5
Dustbins provided	29
Miscellaneous defects remedied	9
Drains and Sewers:					
Inspected	263
Tests applied	191
Drains repaired or relaid	94
Cesspools inspected, repaired, etc.	61
Revisits to drainage work	984
Sub-floor ventilation provided	1

Drainage work carried out:

Interceptors fixed	3
Fresh Air Inlets provided	7
Inspection Chambers built	47
Iron Frames and Covers provided	50
Soil and Vent Pipes fixed	34
Gullies provided	40
Waste Pipes provided	100
Waste Pipes trapped	106
Flushing Cisterns provided	38
Flushing Cisterns repaired	10
Flushing Cisterns renewed	1

Water Closets repaired	2
Water Closets renewed	17
Water Closets provided	38
Water Closet Apartments built	24
Water Closet Apartments ventilated	7
Water Closet Apartments cleansed	10
Lavatory Basins provided	68
Baths provided	31
Sinks provided	27
Urinals repaired	1
Urinals renewed	1
Additional Urinals provided	1
Choked Drains cleared	108
Sanitary Certificates granted	—

*General Public Health**Inspections*

Stables	6
Piggeries...	38
Open Spaces—Nuisances	11
Public Conveniences	90
Tents, Vans, Sheds, etc.	80
Outworkers	6
Smoke Observations	11
Cinemas, Dance Halls	11
Marine Stores	12
Shops—Shops Act	5
Schools	15
Offices	—
Keeping of Animals	28
Offensive Accumulations removed	11
Noise nuisances	23
Fish Quay	103

Miscellaneous

Complaints investigated	337
Other Visits	579
Infectious Diseases	25

FACTORIES ACT, 1937

Co-operation has been maintained with H.M. Inspector of Factories in the exercise of the provisions of this Act ; any contraventions of those sections under the control of H.M. Inspector which are noticed by your Inspectors are notified and this action is reciprocated.

The accompanying tables give the details of the inspections and the defects found—and of the Outworkers with the type of work undertaken.

1. INSPECTION OF FACTORIES.

(Inspections made by the Public Health Inspectors).

Premises (1)	M/c line No. (2)	Number on Register (3)	Number of		
			Inspec- tions (4)	Written notices (5)	Occupiers prosecuted (6)
(i) Factories in which Sections 1, 2, 3, 4 and 6 are to be enforced by Local Authorities ...	1	56	50	4	—
(ii) Factories not included in (i) in which Section 7 is enforced by the Local Authority ...	2	260	182	11	—
(iii) Other Premises in which Section 7 is enforced by the Local Authority †(excluding outworkers' premises) ...	3	15	15	2	—
TOTAL ...		331	247	17	—

2. CASES IN WHICH DEFECTS WERE FOUND.

Particulars (1)	M/c line No. (2)	Number of cases in which defects were				Number of cases in which prosecutions were instituted (7)
		Found (3)	Remedied (4)	To H.M. Inspector (5)	By H.M. Inspector (6)	
Want of cleanliness (S.1) ...	4	5	2	—	2	—
Overcrowding (S.2) ...	5	—	—	—	—	—
Unreasonable temperature (S.3) ...	6	—	—	—	—	—
Inadequate ventilation (S.4) ...	7	—	—	—	—	—
Ineffective drainage of floors (S.6) ...	8	—	—	—	—	—
Sanitary Conveniences (S.7)—						
(a) Insufficient ...	9	4	4	—	3	—
(b) Unsuitable or defective ...	10	2	2	—	—	—
(c) Not separate for sexes ...	11	—	—	—	—	—
Other offences against the Act (not including offences relating to Outwork) ...	12	6	4	—	2	—
TOTAL ...	60	17	12	—	7	—

OUTWORK.

(Sections 110 and 111)

Nature of Work	M/c line No.	Section 110			Section 111		
		No. of out- workers in August list required by Sect. 110 (1) (c)	No. of cases of default in sending lists to the Council	No. of prosecu- tions for failure to supply lists	No. of instances of work in unwhole- some Premises	Notices served	Prosecu- tions
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
Wearing apparel {	Making, etc. ..	13	30	—	—	—	—
	Cleaning and Washing	14	—	—	—	—	—
Stuffed Toys	39	9	—	—	—	—	—
TOTAL	70	39	—	—	—	—	—

Marine Store Dealers.

Section 86 of the Public Health Acts Amendment Act, 1907, was adopted by the Local Authority in 1910, and since that date a register of Dealers in Old Metal and Marine Stores has been maintained, and regular inspections made of the premises. Six premises were on the register, and twelve inspections were made.

Smoke Abatement.

In a town like Torquay, the work under this section is not very considerable; 11 observations have been made in connexion with alleged nuisances, but nothing has occurred which has justified any formal notice or action.

Offensive Trades.

There is one Tripe Boiler registered in the district. Twelve inspections have been made and no complaint of any nuisance has been received.

Diseases of Animals Act, 1951.

No action was taken during the year under this Act.

Diseases of Animals (Waste Foods) Order, 1957.

This Order, which came into force on the 1st June, 1957, prohibits the feeding of unboiled waste foods to certain animals or to poultry. Waste foods may, if not boiled for one hour, spread foot-and-mouth and other diseases. It also provided that, where a person has collected from the premises of other persons onto his own premises any waste foods for feeding to animals or poultry, the waste foods shall not be used on or moved from his premises unless they

have first been boiled for one hour in a plant licensed by the local authority. The Order also prohibits the carriage of animals, poultry or feeding-stuffs in a vehicle that is carrying unboiled waste foods; and it requires the disinfection of vehicles and containers after each occasion in which they are used for the carriage of unboiled waste foods before they are again used for the carriage of animals, poultry or feeding-stuffs.

Eleven licences were issued by the Department for the operation of boiling plants.

Disinfections and Disinfestations.

156 premises were treated during the year and 31 separate lots of bedding were steam disinfected. 56 wasp nests were also dealt with during the year.

Rag Flock and Other Filling Materials Act, 1951.

This Act requires (a) the registration of premises where filling materials are used in the manufacture of bedding, toys, carriages and other articles of upholstery (but this does not apply to reconditioning or remaking); and (b) the licensing of premises where rag flock is manufactured or stored for distribution to registered premises.

Registration should be accorded unconditionally if the premises are used for the purpose stated and the fee is paid; licences should be granted after an officer has inspected and reported on the premises, which are to have such appliances as may be necessary to enable clean rag flock to be manufactured, and licences can only be refused on limited grounds.

The necessary records have to be kept on registered and on licensed premises in the form prescribed; and there are powers of entry, of inspection and of sampling.

The sale of articles with unclean materials is forbidden, although this does not apply to second-hand articles; the word "clean" means compliance with standards laid down by regulations. And the filling materials are defined as rag flock, cotton flock, unwoven wool, jute, unwoven synthetic fibres, hair, feathers, down, kapok, coir fibre, seaweed, straw and such other materials as may be prescribed.

Regulations have so far been made on the type of records, the right to have samples tested, and the standards of cleanliness; the Minister has also prescribed certain analysts to whom samples must be sent for testing.

There is only one premises registered under the Act, and one other premises is licensed annually for the storage of rag flock.

Samples of filling materials were obtained during the year, and the results are as follows:

<i>Type of Material</i>					<i>Satisfactory</i>
1 Sample Rag Flock	1
1 Coir Fibre	1
1 Cotton Felt	1

Shops Act, 1950.

The duties, so far as public health is concerned, are connected with the maintenance of suitable and sufficient means of ventilation, of reasonable temperature, of lighting, of sanitary accommodation and of the provision of washing facilities.

During the year routine inspections were carried out and 2 contraventions of these sections were discovered.

No exemptions were granted.

In addition to these arrangements for health and comfort, your Public Health Inspectors are also responsible for the administration of the other provisions of the Act; these are not really Public Health matters and include hours of closing, conditions of employment, provisions affecting young persons under 18, Sunday employment and Sunday trading.

The following Orders have been made by the Corporation:

The Shops Act, 1912 (Borough of Torquay) Weekly Half-Holiday Order, 1912.

The Babbacombe and St. Marychurch General Closing Hour (Extension) Order, 1953.

The Borough of Torquay Half-Holiday Suspension Order, 1957.

Copies of a summary of the various enactments have been distributed on the visit of your Public Health Inspectors, and copies of a schedule have also been distributed showing the provisions of the Young Persons (Employment) Act, 1938; these are especially important for hotels and places of public entertainment, whose owners have the option to apply either this Act or Part I of the Shops Act. The requirements also include the permitted weekly hours of employment, overtime, intervals for meals and rest, half-holidays, night and Sunday employment, and the exhibition of Notice C.

In this connexion a number of enquiries have been received from young persons and parents, and also from employers; and the necessary help and advice have been given. In addition, there is close co-operation with the Youth Employment Officer of the Ministry of Labour in dealing with cases brought to his notice.

22 visits were made in connexion with this Act.

Pet Animals Act, 1951.

This Act requires shops selling pet animals to be licensed by the Local Authority. Licences are granted subject to certain provisions to ensure that the accommodation shall be suitable in respect of size, temperature, lighting, ventilation and cleanliness, that suitable food and drink and care of the animals are provided, and that no animal is displayed in such position as to expose it to interference or annoyance by persons or animals, that entrance and exit from the shop are not rendered difficult in case of emergency, and that there are suitable measures for fire prevention and control.

During the year, at the request of the Royal Society for the Prevention of Cruelty to Animals, the Corporation resolved that future licences issued by the Local Authority should be endorsed that proprietors of pet shops should issue leaflets with each animal sold giving details of feeding, care, etc., of such animal.

The administration of the Act is carried out by your Public Health Inspectors, and the following shows the number of applications for licences:

Number of applications for licences	...	5
Number of licences granted	5

The premises licensed have been regularly inspected during the year.

Riding Establishments, 1939.

This Act is designed to ensure the adequate care and well-being of horses in riding schools and similar establishments.

Arrangements have been made in Torquay for the South-Western Branch of the Royal Veterinary Association to nominate a Veterinary Surgeon to carry out this work on the terms agreed to by the Association. Mr. C. Masson, M.R.C.V.S., was appointed and carries out regular inspections of the horses; and his reports show that the condition of the horses was found to be satisfactory.

Swimming Baths and Pools.

(a) Public Swimming Baths.

The break-point system of chlorination, to which reference has been made in previous Reports, has been operating satisfactorily and has maintained consistently good results in the samples of water taken: this is very gratifying.

Furthermore, the striking improvement in the clarity of the water (which is sea water) has also been maintained throughout the year, even when the baths were crowded: measurements have been continued with the viewing tube and target. The distance between target and the viewing tube when the target just ceases to be visible is taken as a measure of the clarity of the water: and the minimum suggested by the report on "The Purification of the Water of Swimming Baths" issued by the Ministry of Health in 1951 is 30 feet, although with a heavy bathing load the distance may be reduced to 15 feet.

During the year, there was no difficulty in obtaining quite easily a distance of 60 to 65 feet before bathers entered, with very little decline at the end of the daily sessions.

A full daily log is kept detailing the hours during which the plant is working, the number of bathers, the three readings of the pH and chlorine content, and the clarity readings.

Although these measures are doing all that is scientifically possible at present to ensure the highest standard of safety and clarity in the water, there still remains the long overdue problem of the reconstruction and modernisation of the Baths; and although the present economic restrictions in capital expenditure may cause this to be delayed still further, it is hoped that this most essential public health project will be kept in the foreground of those schemes which should be started as soon as circumstances permit.

In the Reports on Public Health and Medical Subjects No. 71—*The Bacteriological Examination of Water Supplies*—2nd Impression published in January, 1957, it states in reference to swimming-bath water the following:

"Swimming-bath water is exposed not only to faecal contamination but also to contamination with organisms from the skin and nasopharynx of the bathers. It is therefore recommended that no sample from the bath should contain any coliform organisms in 100 ml. of water; and that in 75 per cent of the samples examined from that bath the 24-hour plate count at 37°C. from 1 ml. of water should not exceed 10 colonies and the remainder should not exceed 100 colonies. In any instance in which coliform organisms are present or the plate count is above 100 colonies per ml. the bath should be re-examined, and adjustments made in the methods of its treatment. More attention is paid to the 37°C. plate count in the examination of swimming-bath water than in that of drinking water, because, as just explained, swimming-bath water is liable to be contaminated with organisms coming from the human nose, mouth and skin as well as from the bowel. Moreover, because swimming-bath water is chlorinated, it is justifiable to set an upper limit to the plate count, whereas in drinking water, which is not always chlorinated, this cannot be done.

It must be pointed out, however, that the failure of an occasional sample of swimming-bath water to comply with the suggested standards does not necessarily indicate that the water is dangerous; it does, however, call for an inspection to see whether there are any unusual sources of contamination, and an examination of the processing technique to ensure that filtration is proceeding satisfactorily, and that the correct strength of free chlorine is being maintained in the bath water."

The Corporation Swimming Baths are visited weekly and samples of water are taken from both the shallow end and the deep end. A test to determine the adequacy of the chlorine content is also made at each visit.

87 samples were submitted for bacteriological examination, the results being as follows:

			<i>Satisfactory</i>	<i>Unsatisfactory</i>	<i>Total</i>
Deep end	43	1	44
Shallow end	42	1	43
			—	—	—
			85	2	87
			—	—	—

Plate counts were commenced by the Public Health Laboratory Exeter, in September, 1957, and all proved satisfactory.

(b) *Privately owned Swimming Baths.*

There are two privately owned swimming baths in connexion with hotels in the Borough. One is a covered bath constructed before the war with no mechanical system of filtration and chlorination, although this has been recommended to the Management, the present method of chlorination is unreliable.

85 samples were taken for bacteriological examination from this swimming bath, the results being as follows:

			<i>Satisfactory</i>	<i>Unsatisfactory</i>	<i>Total</i>
Deep end	34	8	42
Shallow end	34	9	43
			—	—	—
			68	17	85
			—	—	—

In the case of the unsatisfactory samples the examinations showed that the probable number of *Coli-aerogenes* organisms per 100 ml. ranged from 2 to 110, and in 11 cases *Bact. coli* of the faecal type was detected.

Of the 25 samples submitted to the plate count 7 samples were unsatisfactory with a count over 10, the highest count being 1,600.

The other is a modern open-air swimming bath in which there is a main swimming bath 75 feet by 30 feet, with depths from 3 feet to 7 feet; coupled with this is a small children's swimming pool 27 feet by 15 feet, with depths from 2 feet to 3 feet. The water is fresh main water heated to 60°F. with a continuous circulation through a sand filter and an oil-burning heater, and there is a chlorination plant.

40 samples were submitted for bacteriological examination, the results being as follows:

			<i>Satisfactory</i>	<i>Unsatisfactory</i>	<i>Total</i>
Deep end	19	1	20
Shallow end	19	1	20
			—	—	—
			38	2	40
			—	—	—

In the case of the unsatisfactory samples the examinations showed that the probable number of *Coli-aerogenes* organisms per 100 ml. ranged from 25 to 250.

Of the 5 samples submitted to the plate count, 3 samples were unsatisfactory with a count of over 10, the highest count being 96.

Eradication of Bed-Bugs.

(1) *The number of houses infested during the year was:*

(a) Council houses	—
(b) Other houses	5

The number of houses disinfested was:

(a) Council houses	—
(b) Other houses	5

(2) *The methods employed for freeing infested houses from Bed-Bugs.*

Premises are disinfested by spraying with insecticide over all the surfaces or by use of an insecticide powder. If necessary, woodwork is removed from walls, etc.

(3) *The methods employed for ensuring that the belongings of tenants are free from vermin before removal to Council houses.*

Notice is obtained before the transfer of tenants so that the District Public Health Inspectors can visit and inspect prior to removal; any belongings of the tenants found to be verminous are dealt with before the transfer is effected.

(4) *Whether the work of disinfestation is carried out by Local Authority or by a Contractor.*

All the work is carried out by the Local Authority.

Measures against Rodents.

This work has been carried out on the lines laid down by the Ministry of Agriculture, Fisheries and Food, under your Chief Public Health Inspector, who gives the following details:

At the request of the Ministry, this section of the Report covers the period of the twelve months ending 31st March, 1958. This has been done in order to simplify the examination of claims received from local authorities.

One sewer maintenance treatment was completed, when 164 manholes were baited. 58 Complete Pre-Bait Takes, 16 Partial Takes and 90 No Takes were recorded.

In surface control, 735 treatments were made to private premises and 93 treatments to business premises. The co-operation of owners and occupiers has again proved most helpful, and a number of premises have been rat-proofed after successful treatments.

The education in measures of rodent control of the staff of various establishments has continued; while the subsequent work carried out is supervised by your Rodent Operatives, the arrangement results in a considerable saving of their time.

RODENT CONTROL

(Report for 12 months ended 31st March, 1958)

TYPE OF PROPERTY

	<i>Local Authority</i>	<i>Dwelling Houses</i>	<i>All other (including business premises)</i>	<i>Total</i>	<i>Agri- cultural</i>
Total number of properties in Local Authority's District	47	14,499	2,845	17,391	42
Number of properties inspected by the L.A. during 1957 as a result of (a) notification, (b) survey or (c) otherwise e.g. when visited primarily for some other purpose.	(a) 5	259	64	328	1
	(b) 42	779	187	908	1
	(c) Nil	871	1,310	2,181	40
Total inspections carried out including re-inspections	47	1,909	1,561	3,517	42
Number of properties inspected which were found to be infested by :—					
(a) Rats { Major	1	9	Nil	10	Nil
Minor	1	341	17	359	2
(b) Mice { Major	Nil	5	5	10	Nil
Minor	1	106	14	121	Nil
Number of infested properties treated by the Local Authority	3	461	36	500	2
Total treatments carried out including re-treatments	6	735	81	822	6
Number of notices served under Sec.4:					
(1) Treatment ...	Nil	Nil	Nil	Nil	Nil
(2) Structural works (i.e. Proofing)	Nil	Nil	Nil	Nil	Nil
Number of cases in which default action was taken by the Local Authority following the issue of a notice under Section 4	Nil	Nil	Nil	Nil	Nil
Legal Proceedings ...	Nil	Nil	Nil	Nil	Nil

Number of "block" control schemes carried out ... Nil

SECTION D

HOUSING

The following is the table of information required :—

1. *Inspection of Dwelling houses during the year :—*

(1) (a) Total number of dwelling houses inspected for housing defects (under Public Health or Housing Acts) ...	381
(b) Number of inspections made for the purpose ...	812
(2) (a) Number of dwelling houses (included under sub-head (1) above) which were inspected and recorded under the Housing Consolidated Regulations, 1925 and 1932 ...	—
(b) Number of inspections made for the purpose ...	—
(3) Number of dwelling houses found to be in a state so dangerous or injurious to health as to be unfit for human habitation ...	—
(4) Number of dwelling houses (exclusive of those referred to under the preceding sub-head) found not to be in all respects reasonably fit for human habitation ...	342

2. *Remedy of Defects during the year without Service of formal Notices :—*

Number of Defective dwelling houses rendered fit in consequence of informal action by the Local Authority or their officers ...	286
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3. *Action under Statutory Powers during the year :—*

(a) Proceedings under sections 9, 10 and 16 of the Housing Act, 1936 :—

(1) Number of dwelling houses in respect of which notices were served requiring repairs ...	1
(2) Number of dwelling houses which were rendered fit after formal notice :	
(a) By owners ...	—
(b) By Local Authority in default of owners ...	1

(b) Proceedings under the Public Health Acts :—

(1) Number of dwelling houses in respect of which notices were served requiring defects to be remedied ...	—
(2) Number of dwelling houses in which defects were remedied after service of formal notices :	
(a) By owners ...	—
(b) By Local Authority in default of owners ...	—

(c) Proceedings under sections 11 and 13 of the Housing Act, 1936 :—

(1) Number of dwelling houses in respect of which Demolition Orders were made ...	—
(2) Number of dwelling houses demolished in pursuance of Demolition Orders ...	—

(3) Closed in pursuance of an undertaking given by the owners under Section 11 and still in force	—
(d) Proceedings under Section 12 of the Housing Act, 1936		
(1) Number of separate tenements, or underground rooms in respect of which Closing Orders were made	—
(2) Number of separate tenements or underground rooms in respect of which Closing Orders were determined, the tenement or room having been rendered fit	—
(e) Proceedings under the Housing Act, 1949.		
Closed as a result of Closing Orders under Sections 3 (1) and 3 (2)	—
(f) Proceedings under the Local Government (Miscellaneous Provisions) Act, 1953.		
Closed as a result of Closing Orders under Sections 10 (1) and 11 (2)	—

4. *Housing Act, 1936, Part IV.—Overcrowding.*

During the year little overcrowding has been revealed by the day to day work and of 9 complaints only 4 cases were found to be overcrowded within the legal definition. There must, of course, be other cases which only a detailed survey would reveal, but, generally speaking, this problem does not appear to be so acute as is sometimes considered.

New Housing.

No further properties have been erected by the Corporation, as the post-war programme of building had been completed during the previous year; before the war there were 813 council houses, and since the war 1,356 houses and 72 flats have been built.

The number of houses built during the year by private enterprise was 115, bringing the total since the war to 988. A further 84 dwellings were under construction at the end of the year.

The total number of inhabited residential houses in the Borough is now 15,607.

Housing Act, 1957.

The Housing Act, 1957, came into operation on September 1st, 1957. The Act repeals and re-enacts in consolidated form the provisions of the earlier Housing Acts, with the exception of financial provisions.

Housing Defects.

The work carried out during the year under the Housing Act, 1957, was restricted to essential repairs only, and was generally the result of complaints by tenants. The number of such houses rendered fit for habitation was 287.

In previous reports reference was made to three essential factors upon which future improvement of the general housing position intimately depends: first, the treatment and cure of the creeping paralysis due to Rent Restriction; secondly, the encouragement of owners not only to maintain essential repairs, but also to improve the amenities of the property (where this is required) by the installation in gradual stages of such facilities as a larder, wash basin, bath, hot water system and the like; and thirdly, the preservation of a good relationship between landlord and tenant. And it was hoped that the attainment of these conditions would be facilitated by recent legislation. Unfortunately, the use of improvement grants has so far been limited mainly to owner-occupiers; this big problem of tenanted property has been partially solved by the introduction of the Rent Act, 1957.

Rent Act, 1957.

The Rent Act, 1957, came into force on July 6th, 1957, and has the general objectives of enabling rented houses and flats to be put and kept in repair, of increasing the total stock of rented accommodation, of securing a better use of existing housing accommodation, and of making a beginning on the restoration of a free market in rented housing. In certain important respects, the Act modified the powers and duties of Local Authorities under the Rent Acts and other enactments.

During the period ending 31st December, 1957, ten Certificates of Disrepair were issued. 38 applications were received and in 19 cases undertakings were given. The remaining 9 were outstanding at the end of the year.

SECTION E

INSPECTION AND SUPERVISION OF FOOD

*(a) Milk Supply.**(i) Source of Supply.*

Food and Drugs Act, 1955. The Milk (Special Designations) (Specified Areas) (No. 2) Order, 1953. Milk (Special Designation) (Pasteurised and Sterilised Milk) (Amendment) Regulations, 1953.

As Torquay is within a specified area (made under an Order in 1953) all milk in the Borough must be pasteurised or sterilised or Tuberculin Tested.

Tuberculin Tested Milk.

A Producer's licence to use the special designation "Tuberculin Tested" may now be granted or renewed only if the herd is also registered in the Register of Attested Herds kept by the Ministry of Agriculture and Fisheries. Producer's licences are now valid for three years from the date of issue.

Tuberculin Tested milk may not be retailed by can and dipper; it must be supplied to the buyer in a properly closed container (e.g. bottle, carton, churn, can). In the case of bottled milk, the cap shall bear the address of the premises at which the milk is bottled and the words "Tuberculin Tested Milk"; where other containers are used, they must be closed with a tightly fitting cover and suitably sealed and labelled.

Pasteurised Milk.

Pasteurisers are now required to fit containers of pasteurised milk with caps or covers which overlap the lips of the containers, to provide better protection for the milk: this applies to churns and cans as well as bottles. Pasteurisers must put the milk into the containers in which it is to be delivered to the customer, whether householder, caterer or other consumer; and milk must be put into the containers at the premises where the milk is pasteurised, as soon as possible after pasteurisation.

Milk (Special Designation) (Pasteurised and Sterilised Milk) Regulations, 1949-1953.

Heat-treated Milk.

There are now three licensed Pasteurising Establishments; two are plants operating the Holder method (in 100-gallon Batch Pasteurisers) and one is a high-temperature short-time plant. Regular supervision of all these plants is maintained by your Public Health Inspectors and samples of milk are taken every fortnight from each plant. A total of 61 samples gave the following results:

	<i>Passed</i>	<i>Failed</i>	<i>Void</i>
Phosphatase test	59	2	—
Methylene Blue reduction test ...	41	1	19*

*The regulations state that on arrival at the laboratory the samples of milk shall be removed from the insulated container and kept at atmospheric shade temperature until the test is begun. If at any time the atmospheric shade temperature in the immediate vicinity of the samples, as indicated by the maximum thermometer adjusted to below 65°F. at 9 a.m. on each day of sampling, has exceeded 65°F., the test shall be void.

The following licences were issued during the year:

Pasteuriser's Licence	3
Dealer's Licence authorising the use of the Special Designation "Pasteurised"	60
Dealer's Supplementary Licence authorising the use of the Special Designation "Pasteurised"	4

Retailers who previously bought pasteurised milk in bulk containers and bottled it for delivery to their customers must now purchase from their suppliers pasteurised milk in the necessary containers; i.e. bottled pasteurised milk for household deliveries and a separate churn or can for each caterer, etc., sealed by the pasteuriser, containing the quantity of pasteurised milk required.

Retailers must not sell "Pasteurised Milk" by can and dipper; it must be supplied to the buyer in a properly closed container (e.g. bottle, carton, churn, can). Every container is required to be conspicuously and legibly labelled or marked with the words "Pasteurised Milk" or "Tuberculin Tested Milk (Pasteurised)", as the case may be.

Milk (Special Designation) (Raw Milk) Regulations, 1949-1954.

The following licences were issued during the year:

Dealer's Licence authorising the use of Special Designation "Tuberculin Tested"	60
Dealer's Supplementary Licence authorising the use of the Special Designation "Tuberculin Tested"	4

Tuberculin Tested Milk.

In connection with the bottling of this milk, there is one bottling plant in the Borough; during the year 6 samples of milk were taken, of which, 5 passed and 1 failed.

Food and Drugs Act, 1955—Milk and Dairies (Channel Islands and South Devon Milk) Regulations, 1956.

These Regulations came into force on 1st July, 1956, and are enforceable by Food and Drug Authorities. Four descriptions of milk are specified—Channel Islands, Jersey, Guernsey and South Devon—and the use of these descriptions is limited to milk which has not less than 4 per cent by weight of milk fat. The descriptions will generally need to be used with the special designations Pasteurised, Sterilised or Tuberculin Tested, as Torquay is a declared area; but as the space on bottle caps is limited, no provision has been made in the Regulations for the container of the milk to carry a declaration that the milk is produced from cows of the appropriate herd.

Following the making of these Regulations, the Milk (Great Britain) Order, 1954, has been further amended; and the new Order specifies maximum prices for Channel Islands and South Devon Milk. As these are in practice maximum retail prices, the sampling of these milks in the course of retail distribution is the most effective way of ensuring that customers receive milk of the quality appropriate to the higher prices paid.

If any sample is found to have less than 4 per cent milk fat by weight, it is necessary for the Local Authority to send particulars to the Ministry of Agriculture, Fisheries and Food.

The Regulations are to be welcomed as a step towards the production of milk of good quality, rather than quantity; and it would be equally helpful and beneficial if further measures could be introduced which would encourage producers to consider quality as expressed by fat content, instead of solely the number of gallons of milk—in some of which the fat content often only just exceeds the present legal limit of 3 per cent.

It is understood that, during the coming year, the Milk Marketing Board is to introduce some method in connexion with payment which will take into account the percentage of milk fat of the milk produced.

Licences.

Licences are required for each type of specially designated milk produced or distributed. Producers must apply to the county milk regulations officers; pasteurisers and sterilisers to the food and drugs authorities; and dairymen, who buy specially designated milk, to the local authority, for the licences they require.

(ii) *Producers.*

At the end of the year there were 14 Dairy Farms within the Borough. Five of these possess Tuberculin Tested Herds, the remainder having no special designation. The non-designated farms are visited regularly by your Public Health Inspectors and occasional samples of milk taken for bacteriological examination; a total of 16 inspections was made.

(iii) *Milk and Dairies Regulations, 1949, Section 20.*

This section refers to the spread of infection by milk; and under it the Medical Officer of Health has power to prohibit the milk from being sold or used until it is heat-treated, if he has evidence, or reasonable grounds for suspecting that the consumption of this milk may give rise to disease in any person, or that the milk itself is infected.

No action was necessary under this section during the year.

Dairies and Distributors.

Fourteen premises are registered as dairies and 64 persons are registered as distributors of milk. All premises used for the storage, treatment and sale of milk are inspected regularly, and in every case comply with the requirements of the Milk and Dairies Regulations, 1949; 116 inspections were made during the year.

(b) *Meat and Other Foods.**Abattoir.*

The arrangements at the Abattoir, now administered by the Corporation, have continued on the lines described in the previous report and have remained satisfactory.

Licensing of Slaughterhouses.

As the facilities at the Abattoir are meeting the requirements of the Borough, a resolution had been passed by the Corporation in December, 1954, determining that no further licences will be granted in respect of any premises not licensed on the date when the resolution took place. Advertisement of the Resolution was made and the approval of the Ministry was subsequently obtained.

Slaughterhouses.

In August, Circular F.S.H. 6/57 was issued by the Ministry of Agriculture, Fisheries and Food, giving the recommended minimum standards of Construction, Lay-out and Equipment for slaughterhouses for the purpose of securing humane slaughter and hygienic conditions. The publication of the recommended standards has been authorised in order to facilitate the consideration by local authorities, private traders and other interests, of plans for building. Regulations prescribing and applying such standards cannot be made until enabling legislation has been passed.

Slaughter of Animals (Amendment) Act, 1954.

The Ministry of Food is empowered to make regulations for securing humane conditions in slaughterhouses and Section 1 of the Slaughter of Animals Act, 1933, is extended to cover all kinds of animals (this provides that animals must be instantaneously slaughtered, or instantaneously stunned and rendered insensible until death supervenes).

In connection with the licensing (under the Slaughter of Animals Act, 1933) by the Local Authority of slaughtermen, the licence must now specify the kinds of animals which may be slaughtered or stunned by the holder of the licence, and the type of instrument which may be used.

Eleven licences were issued during the year.

The Slaughter of Animals (Prevention of Cruelty) Regulations, 1954.

These regulations re-enact certain provisions of the Protection of Animals Act, 1911, in connection with Knacker's Yards, and of the Slaughter of Animals Acts, 1933 and 1951, in connection with Slaughterhouses and Knacker's Yards, which were repealed by the Amendment Act, 1954.

Methods and Criteria of Meat Inspection.

In connection with Circular MF 10/54 which drew attention to a number of details under the Public Health (Meat) Regulations, 1924-1952, the arrangements made complied with the requirements concerning notice of slaughtering, non-removal of carcase prior to inspection, and meat inspection generally. Special provisions have been made in Torquay for the cold storage treatment of meat infected with *Cysticercus Bovis* in accordance with Section C of Part IV of Memorandum 3/Meat; and condemned meat is disposed of to a Contractor who has given a written undertaking that it will all be processed by heat (by a method to the satisfaction of the Ministry of Agriculture and Fisheries) before the products are used for fertilisers and for pig and poultry meals.

In the public interest, the special glands and certain livers required by manufacturing chemists for pharmaceutical products are extracted and made available for this purpose.

518 visits were made to the Abattoir in connection with the inspection of meat.

(i) *Inspection of Meat.*

The following table gives the details of the inspections:

CARCASES AND OFFAL INSPECTED AND CONDEMNED IN WHOLE
OR IN PART

	<i>Cattle, exclud- ing Cows</i>	<i>Cows</i>	<i>Calves</i>	<i>Sheep and Lambs</i>	<i>Pigs</i>	<i>Horses</i>
Number killed (if known) ...	2,415	65	251	8,118	4,585	—
Number inspected	2,415	65	251	8,118	4,585	—
ALL DISEASES EXCEPT TUBERCULOSIS AND CYSTICERCI: Whole carcasses condemned	1	—	—	13	2	—
Carcasses of which some part or organ was condemned ...	1,107	12	1	432	248	—
Percentage of the number in- spected affected with dis- ease other than tuberculosis and cysticerci	45.9%	18.5%	0.39%	5.5%	18.3%	—
TUBERCULOSIS ONLY: Whole carcasses condemned ...	2	—	—	—	—	—
Carcasses of which some part or organ was condemned ...	81	4	—	—	215	—
Percentage of the number in- spected affected with tuber- culosis	3.4%	6.1%	—	—	4.6%	—
CYSTICERCOSIS: Carcasses of which some part or organ was condemned ...	44	—	—	—	—	—
Carcasses submitted to treat- ment by refrigeration ...	44	—	—	—	—	—
Generalised and totally con- demned	—	—	—	—	—	—

(Total weight of meat condemned: 20,875 lbs.)

In addition to the above a further 1,206 lb. of meat was condemned during the year at butchers' shops, the primary cause being bone taint.

WHOLE CARCASSES CONDEMNED—REASON FOR CONDEMNATION

	<i>Cattle</i>	<i>Cows</i>	<i>Calves</i>	<i>Sheep</i>	<i>Pigs</i>
Generalised Tuberculosis	2	—	—	—	—
Pyæmia	1	—	—	—	—
Toxaemia	—	—	—	1	—
Dropsy and Emaciation	—	—	—	8	—
Moribund	—	—	—	3	—
Jaundice	—	—	—	1	—
Septicaemia	—	—	—	—	2
TOTALS ...	3	—	—	13	2

Cysticercus bovis.

There are still a number of carcasses found affected with *Cysticercus*—59 in 1954, 34 in 1955, 29 in 1956 and 44 in 1957. The effects of this infection is greater economically than it appears, in that it affects young prime animals; indeed several prize-winners at the Fatstock Christmas Shows were found affected, which caused considerable concern and disappointment to the butchers, for the treatment by refrigeration at such a low temperature, less than 20°F for three weeks, has the effect of turning good prime beef into meat often only suitable for manufacturing purposes.

There is evidence that the incidence of this infection in some countries is correlated with a low standard of hygiene in sewage collection and disposal; because the adult worm lives in the human intestine, the ova are shed with the faeces, and infection occurs when the cattle ingest the ova. In a previous report it was suggested that the post-war rise in incidence may be due to the indiscriminate camping and casual use of pasture land by a careless public who, with the increased mobility of transport, have much greater access to what were formerly remote places.

In any event, the problem is sufficiently important to justify some effort to try to trace the source of infection. Incidentally it illustrates the tremendous importance of efficient meat inspection; for, unless carefully and thoroughly inspected, the condition in the carcase may be overlooked.

Cysticercus Ovis.

In July a lamb's heart was found to contain a cyst-like nodule, suspected to be *Cysticercus Ovis*. This was sent to the Animal Health Division of the Ministry of Agriculture, Fisheries and Food, as it was thought that this condition was rare in home-killed mutton. The Ministry confirmed the condition and stated that it would be interesting to know if these cysts were constant, and if localised to any particular area of Devon. Up to the end of the year 13 cases were discovered, which confirmed the widespread nature of the disease.

(ii) *Inspection of Other Foods.*

Food condemned included:						<i>Weight lbs.</i>
Butter, Fats, Lard	24
Cheese	20
Coffee	10
Confectionery, Cake	54
Confectionery, Sugar	48
Fish	506
Fruit and Vegetables	3,584
Fruit, Dried	106
Jams and Preserves	162
Meat Pies	12
Pickles and Sauces	35
Poultry	516
Powder, Custard	14
Powder, Soup	5
Sausages	106
Vegetables, Frozen	25
Canned Meat	1,976
„ Meat Puddings	3
„ Poultry	12
„ Vegetables	1,478
„ Fruit	4,201
„ Fish	56
„ Pastes	10
„ Spaghetti	15
„ Soup	106
„ Milk	134
„ Fruit Juices	16
„ Fruit Puddings	21
„ Cream	2
„ Sausages	10
„ Syrup	4
TOTAL						<hr/> 13,271 <hr/>

(Total weight condemned: 5 Tons, 18 cwts. 1 qr. 27 lbs.)

(c) *Adulteration, etc.—Food and Drugs Act, 1955.*

The following is a record of the samples taken:

				FORMAL		INFORMAL	
				No. of Samples	Not Genuine	No. of Samples	Not Genuine
Almonds, Ground	—	—	1	—
Brandy	3	—	—	—
Beetroot, Canned, Sliced	—	—	1	—
Cake Decorations	—	—	1	—
Cereal—Sweetened	—	—	1	—
Chicklettes—Minced Chicken and Cereal	—	—	2	—
Cloves—Ground	—	—	1	—
Coffee, dried, with chicory	—	—	1	—
Coffee, liquid extract, with chicory	—	—	1	—
Confectionery—sugar	—	—	2	—
Confectionery, flour, with cream	—	—	1	—
Confectionery, flour, with butter	—	—	1	—
Cream—Clotted	—	—	4	—
Cream—double	—	—	1	—
Curry Powder	—	—	1	—
Drink—soft	—	—	2	—
Dripping—Beef	—	—	1	—
Faggot	—	—	1	—
Fish Cake	—	—	1	—
Flour	—	—	2	—
Gin	2	—	—	—
Ginger—ground	—	—	2	—
Hogs Pudding	—	—	2	—
Honey	—	—	1	—
Ice Cream	—	—	3	—
Jam—Raspberry and Loganberry	—	—	1	—
Jam—Strawberry	—	—	1	—
Jelly, tablet	—	—	1	—
Marmalade	—	—	2	—
Mayonnaise, salmon	—	—	1	—
Meat Paste	—	—	1	—
Meat Pie	—	—	3	—
Meat Pasty	—	—	2	—
Medicament	—	—	1	—
Milk	30	7	36	4
Milk—Channel Island	2	1	8	—
Milk—Cordial Shake	—	—	1	—
Mint in vinegar	—	—	1	—
Mustard	—	—	1	—
Peanut Butter	—	—	1	—
Pepper—Ground White	—	—	1	—
Pickling Spice	—	—	1	—
Nutmeg, Ground	—	—	2	—
Orangeade Powder	—	—	1	—
Rice Pudding—Tinned	—	—	1	—
Rum	3	—	—	—
Sausages—Beef	—	—	3	—
Sausages—Pork	—	—	8	2
Sausage Roll	—	—	1	—
Seasoning Mixture	—	—	1	—
Tapioca—Seed Pearl	—	—	1	—
Vinegar	—	—	6	—
Whisky	4	—	—	—
TOTAL				44	8	121	6

TABLE OF SAMPLES NOT GENUINE

FORMAL

<i>Register No.</i>	<i>Article</i>	<i>Nature of adulteration or irregularity</i>	<i>Action taken</i>
2010	Milk— Channel Island.	4% deficient in fat.	Warning letter from L.A.
2055 2057	Milk Milk	19% deficient in fat. 12½% deficient in fat. }	Taken following failure of informal samples Nos. 2038 and 2039. Samples 2055 and 2057 were from two of the four churns sent to the dairy by the same farmer. Average fat content of the 4 churns was up to standard. Warning letter from L.A.
2071	Milk	1% deficient in fat.	
2119 2120 2122 2123	Milk Milk Milk Milk	3% deficient in fat. 30% deficient in fat. 3% deficient in fat. 2% deficient in fat.	Sample that failed was from 1 churn out of 6 sent in by the same farmer. Average of 6 churns above standard. Warning letter from L.A. Taken following failure of Informal samples Nos. 2106 and 2107. Farmer interviewed by P.H. Committee. Instructed to increase standard of herd and given final warning.

INFORMAL

<i>Register No.</i>	<i>Article</i>	<i>Nature of adulteration or irregularity</i>	<i>Action taken</i>
2006	Pork Sausages	8% deficient in meat.	Vendor warned. Formal samples taken. See above.
2038	Milk	22% deficient in fat.	
2039	Milk	4% deficient in fat.	
2086	Pork Sausages	6% deficient in meat.	Vendor warned. Formal samples taken. See above.
2106	Milk	7% deficient in fat.	
2107	Milk	13% deficient in fat.	

In connexion with the samples of sausages it should be noted that since March, 1953, when the Meat Products No. 3 Order, 1952, was revoked, no actual meat content standard for sausages has been in force; but efforts are being made informally to keep the standard at a high level.

(d) *Food and Disease.*

Food and Drugs Act, 1955.

FOOD.

It is requested that information should be given as far as possible under the following sub-headings:

- (i) *The number, if available, of food premises in the area, by type of business.*

<i>Type of Business</i>						<i>Approx. No.</i>
Grocers	156
Greengrocers	96
Butchers	58
Fishmongers	18
Fish Fryers	18
Confectioners	106
Cake Confectioners	36
Bakehouses	26
Cafes, Restaurants, Snack Bars, etc.				95
Licensed Premises (including Hotels)				109
Unlicensed Hotels and Boarding Houses				577

- (ii) *The number of food premises, by type, registered under Section 16 of the Food and Drugs Act, 1955, or under Local Acts, and the number of dairies registered under the Milk and Dairies Regulations, 1949-1954.*

- (a) *Food Premises registered under Section 16, Food and Drugs Act, 1955.*

256 ice-cream premises are registered in connexion with the following types of business:

						<i>Wrapped</i>	<i>Bulk</i>
Grocers	62	—
Greengrocers	10	—
Confectioners	57	2
Fishmongers	2	—
Fish Fryers	8	—
Bakers	5	2
General Stores	14	3
Cafes	15	32
Restaurants and Snack Bars				11	11
Ice Cream Kiosks		1	—
Booksellers	5	—
Dairies	9	1
Amusement Places		2	2
Factory only	—	1
Store only	—	1
						<hr/> 201	<hr/> 55

70 Preserved Food premises are registered in connexion with the following types of business:

Butchers	57
Cooked Meat Dealers	3
Bakehouses	3
Grocers	6
Preserved Fruit Factory	1

(b) *Premises and Persons registered under the Milk and Dairies Regulations, 1949–1954.*

Dairies and Distributors	14
Distributors only	50

(iii) *The number of inspections of registered food premises with informative comment as necessary:*

Ice Cream Premises	71
Cooked Meat Premises	25
Other Preserved Food (Butchers)	629
Dairies and Distributors	116

Other food premises to which registration does not at present apply, were also inspected:—

Grocers	306
Greengrocers	309
Fishmongers	124
Fish Fryers	28
Confectioners	65
Bakehouses	35
Cafes, Restaurants and Snack Bars	261
Hotels and Boarding Houses	197

(iv) *Any new educational activity (e.g. inauguration of clean food guilds or of lectures on food hygiene) and the progress of established educational activity.*

The measures to which reference has been made in previous reports have been continued, including special talks with films to catering organisations; and the Hotels' Association has given active assistance in these arrangements. But there seems little doubt that the most effective way of improving and maintaining standards of hygiene is the regular inspection by your Public Health Inspectors, in practical advice and informal discussion with both Management and Staff.

While the new Regulations will assist in ensuring that the necessary facilities are installed in places where food is prepared, it still remains true that ultimately safety depends on the carefulness of the individual food-handler to make use of these facilities, and it will take much time and patient unspectacular work year after year to inculcate clean habits in every person connected with the food trade. Even more difficult is the struggle to make sure that the highest standards are maintained during the busy summer season, when even the best intentions tend unconsciously to lapse and the frailty of human nature makes it easy to err.

The necessary measures and technique are not difficult to learn; indeed, they are quite simple. But there is such a tendency nowadays, with ever-increasing meetings, conferences, talks and discussions, to take it for granted that as long as these are held, the problem is solved; whereas they avail very little, unless they are followed by the much greater achievement of each individual worker actually doing his duty properly and well at all times.

(v) *The method and disposal of condemned food.*

Condemned meat from the Abattoir is disposed of to a Contractor who has given a written undertaking that it will all be processed by heat (by a method to the satisfaction of the Ministry of Agriculture and Fisheries) before the products are used for fertilisers and for poultry meal.

Meat from shops is dealt with in the same way.

Other foods condemned are destroyed at the Refuse Tip, the condemnation notes being checked with the articles received. In exceptional circumstances, articles such as potatoes, when suitable, are sent for pig food after processing.

(vi) *Where special examination of a stock or of a consignment of food has been necessary, the total quantity as well as the quantity condemned.*

None was required during the year.

(vii) *Ice Cream.*

The Ice Cream (Heat Treatment, etc.) Regulations, 1947-1952.

These allow a high temperature (175°F.) short time (15 seconds) heat treatment—as contrasted with a longer time at a lower temperature (either 160°F. for 10 minutes or 150°F. for 30 minutes). This is somewhat similar to the provisions for pasteurising milk, but ice cream is really an emulsion of varying viscosity and difficult to propel through metal tubes. The apparatus has therefore to be thermostatically controlled, and must be fitted with a positive displacement pump which shall serve to maintain the flow of the mixture during its retention at the prescribed temperature at an even rate, and also with a device which shall automatically divert the flow of any mixture which has not been raised to the prescribed temperature.

There is at present no installation of this type in the Borough.

The supervision and registration of premises where ice-cream is manufactured or sold has been carefully maintained: for ice-cream is an ideal medium for bacterial multiplication. The need cannot be over-emphasized for adequate sterilisation of all apparatus (and unless utensils are properly washed and cleaned first, they cannot be sterilised adequately), for the development of a "no-touch technique" (which means that hands should not be introduced into an ice-cream mix at any stage), and for the realisation of the greater danger if the hot-mix is not rapidly cooled with special apparatus (for any dangerous organisms introduced after heating have ideal conditions for multiplying during an inefficient cooling process).

There are now registered in the Borough 256 premises for the preparation, storage or sale of ice-cream, and in 201 of these only the pre-packed article is sold. The number of manufacturers has been reduced to one, using a hot-mix (Torquay Corporation). And there is only one premises registered solely for the storage of ice-cream.

The bacteriological examination of samples has been continued by the Public Health Laboratory Service at Exeter, and following the original work carried out by the Medical Research Council, a simple modified methylene blue test has been suggested for the grading of ice-cream.

<i>Provisional Grade</i>	<i>Time taken to reduce methylene blue</i>	<i>Interpretation</i>
1	4½ hours or more	Satisfactory
2	2½–4 hours	Fair
3	½–2 hours	Unsatisfactory
4	0	Very bad

The following table gives the results of the samples taken during the year:

	GRADES				Total
	1	2	3	4	
Local Manufacturers ...	4	—	—	—	4
Outside Manufacturers ...	3	5	—	—	8
TOTAL ...	7	5	—	—	12

(viii) *The Food Hygiene Regulations, 1955–1956.*

The Regulations lay down requirements for (a) cleanliness of food premises and of apparatus and equipment; (b) the hygienic handling of food; (c) the cleanliness of persons engaged in handling food, and of their clothing, and the action to be taken where they suffer from, or are carriers of, certain infections; (d) the construction of food premises, their repair and maintenance, and the facilities to be provided; and (e) the temperature at which certain foods, particularly liable to transmit disease, are to be kept in food premises.

Your inspectors have continued to give close attention to the hygiene of food premises, and further improvements have been effected: in some cases this amounts to minor alterations, in others considerable reconstruction was involved.

The Food Hygiene (Amendment) Regulations, 1957.

The Regulations provide that as from June 1st, 1958, the prohibition in the present Regulation 7, of the Food Hygiene Regulations, 1955, of the preparation of food by outworkers in domestic premises that now applies to other foods will apply to the preparation of shrimps, prawns and onions, unless the outworker's premises are registered with the Local Authority under Section 16 of the Food and Drugs Act, 1955, for the preparation of the food in question.

(e) *Food Poisoning Outbreaks.*

Details of any outbreaks are requested in the following tabular form:

<i>Total Number of Outbreaks</i>	<i>Number of Cases</i>	<i>Number of Deaths</i>	<i>Organisms or Other Agents responsible with Number of Outbreaks of each</i>	<i>Foods involved with Number of Outbreaks of each</i>
One	22	Nil	Staph. Aureus Phase type 42D	Ice Cream?

REPORT ON OUTBREAK OF FOOD POISONING

On 26th July, at about 9 a.m. information was telephoned by the doctor called in that an outbreak of suspected food poisoning had occurred at a hotel in the Borough. The hotel was immediately visited and full enquiries made. It was ascertained that the 20 persons affected had recovered sufficiently to leave by coach for their homes in Lancashire early that morning (this was the period of the bus and coach strike which may have accounted for their anxiety not to miss the journey available to them).

Extent of Outbreak.

Enquiries showed that 141 persons were in the hotel, 118 being visitors and 25 staff; a list was prepared of all those affected by referring to the numbers of their rooms and the hotel register, and it was ascertained that 22 persons (all visitors) were affected, of whom 20 had left that morning. No illness occurred among the staff; 23 referred to are resident, and have some of the food served to the visitors.

Clinical Features.

The symptoms, which started at 10.30 p.m. on 25th July until 4 a.m. on 26th, were vomiting, diarrhoea and some abdominal pain; there was no evidence to show if pyrexia was present or not. The attacks were described as fairly severe, but were of comparatively short duration; in most cases the acute symptoms had subsided sufficiently for the persons to travel home, although (according to the Manager) one or two were still none too well on leaving.

Evidence implicating particular food.

Details of all food eaten at the hotel during the preceding 24 hours were obtained, and lunch was excluded as only 10 of the affected persons took lunch at the hotel; the evidence pointed to the dinner, which was from 6.30 p.m. to 7.30 p.m.

The waitresses were asked to try to remember which items on the menus were ordered by the patients. This information had to be obtained by reference to the table number rather than the individual but allowing for an element of lapse of memory and incorrect identification of the patients, it was ascertained that all 22 patients had dinner as per the menu and the common factors were as follows:

1. Oxtail Soup (stock used as base).
2. Roast Turkey, with stuffing and sauce (Turkey was pre-cooked and warmed).
3. Chipolata Sausages (from Plymouth).

4. Devonshire Cream (there was a choice of sweet courses but cream was served with each one and it is believed that each patient had some). Procured from a local Torquay dairy on afternoon of 25th in a tin and placed in the refrigerator until used—only the Chef served this.

Samples of the available food remaining were taken and sent to the Public Health Laboratory Service, Exeter. They comprised:

1. Tinned Ham.
2. Chipolata Sausages.
3. Fruit Salad.
4. Devonshire Clotted Cream.
5. Steamed Syrup Sponge.
6. Ice cream (pink).
7. Ice cream (white).
8. Soup Powder.

Subsequently, a specimen of faeces was obtained from one of the two persons remaining at the hotel who had been affected, and sent on 27th for examination.

Identification of Agent contaminating or infecting food.

The Director of the Public Health Laboratory Service, Exeter, reported that of the food submitted, Staph. aureus was isolated only from two foods:—

- (a) Fruit Salad—Phage Type 52.
- (b) White Ice Cream—Phage Type 42D.

Staph. aureus was eventually isolated from the specimen of faeces of one patient, the strain falling into 29/52.

Source and means of contamination of food by Chemical or Bacterial Agent.

The short incubation period and the rapid recovery of the persons affected pointed to a toxin as the source of infection. Unfortunately the bacteriological results are not fully conclusive. The Director of the Laboratory pointed out that type 42D is a recognised food poisoning type of Staph. aureus. It was isolated in only very small numbers from the ice cream, but this does not necessarily mean that the ice cream did not cause the food-poisoning, as a toxin is more resistant than the organism itself. The strain isolated from the patient is not significant, as types 29 and 52 do not cause food-poisoning. On balance, it is felt that the ice cream caused the food-poisoning, but that at the time of its consumption few viable staphylococci were present in it; consequently the failure to isolate an organism of this type from the patient is of no particular significance.

The ice cream was obtained from a large firm of manufacturers in a sealed container about 2 p.m. in the afternoon prior to the dinner that evening. It was taken from the container by the Chef just before being served direct to the diners.

THE KITCHEN STAFF were in good health, there were no cuts or sores on the hands and there was no rhinitis; their general appearance was clean.

THE KITCHEN is large and airy, and there was no evidence of flies, mice, rats or blackbeetles. The food store is by refrigeration and a big larder, which is satisfactory.

SECTION F

PREVALENCE OF, AND CONTROL OVER,
INFECTIOUS AND OTHER DISEASES

1. *Notifiable Diseases (other than Tuberculosis).*

The incidence of infectious disease for the year is given in the subjoined tables, which also include the number of cases admitted to hospital and the number of deaths:

<i>Disease</i>	<i>Total cases notified</i>	<i>Cases admitted to Hospital</i>	<i>Total Deaths</i>
Smallpox	—	—	—
Scarlet Fever	10	—	—
Diphtheria	—	—	—
Measles	340	—	—
Whooping Cough	109	—	1
Typhoid	1	—	—
Puerperal Pyrexia	2	—	—
Pneumonia	25	—	24
Erysipelas	9	—	—
Ophthalmia Neonatorum	1	—	—
Acute Poliomyelitis:—			
Paralytic	5	5	1
Non-paralytic	4	4	—
Meningococcal Infection	1	1	—
Food Poisoning	22	—	—
Dysentery	—	—	—
Malaria (contracted abroad)	—	—	—
Acute Encephalitis (Post Infectious)	—	—	—
TOTALS	529	10	26

INFECTIOUS AND OTHER NOTIFIABLE DISEASES—
AGE AND SEX DISTRIBUTION

Numbers originally notified	Scarlet fever		Whooping cough		Acute Poliomyelitis				Measles (excluding rubella)		Diphtheria		Dysentery		Meningococcal infection	
					Non-Paralytic paralytic											
	M	F	M	F	M	F	M	F	M	F	M	F	M	F	M	F
TOTAL (all ages)	3	7	52	57	2	3	1	4	159	181	—	—	—	—	—	1
Final numbers after correction																
Under 1 year ..	—	—	3	4	—	—	—	—	5	2	—	—	—	—	—	—
1 year	—	—	4	4	—	—	—	—	16	17	—	—	—	—	—	—
2 years	—	—	4	7	—	—	—	—	14	15	—	—	—	—	—	—
3 years	—	1	9	6	—	—	—	—	13	26	—	—	—	—	—	—
4 years	—	—	14	7	—	—	—	—	27	24	—	—	—	—	—	—
5–9 years	3	1	14	20	—	—	—	—	77	96	—	—	—	—	—	1
10–14 years ..	—	3	2	4	1	1	—	2	6	1	—	—	—	—	—	—
15–24 years ..	—	2	—	4	1	—	—	1	1	—	—	—	—	—	—	—
25 and over ..	—	—	2	1	—	2	1	—	—	—	—	—	—	—	—	—
Age unknown ..	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
TOTAL (all ages)	3	7	52	57	2	3	1	3	159	181	—	—	—	—	—	1

Numbers originally notified	Ac. pneumonia		Smallpox		Acute encephalitis				Enteric or Typhoid fever		Paratyphoid fevers		Erysipelas		Food poisoning	
					Infective Post-infectious											
	M	F	M	F	M	F	M	F	M	F	M	F	M	F	M	F
TOTAL (all ages)	16	9	—	—	—	—	—	—	—	1	—	—	4	5	11	11
Final numbers after correction																
Under 5 years ..	—	1	—	—	—	—	—	—	—	—	—	—	—	—	—	—
5–14 years	—	1	—	—	—	—	—	—	—	—	—	—	—	—	—	—
15–44 years	2	1	—	—	—	—	—	—	—	1	—	—	1	—	—	—
45–64 years	5	1	—	—	—	—	—	—	—	—	—	—	3	4	—	—
65 and over	9	5	—	—	—	—	—	—	—	—	—	—	—	1	—	—
Age unknown	—	—	—	—	—	—	—	—	—	—	—	—	—	—	11	11
TOTAL (all ages)	16	9	—	—	—	—	—	—	—	1	—	—	4	5	11	11

Numbers originally notified	Tuberculosis						Other notifiable diseases			
	Respiratory		Meninges & C.N.S.		Other		Original		Final	
	M	F	M	F	M	F	M	F	M	F
TOTAL (all ages)	15	6	—	—	2	6				
Final numbers after correction							Puerperal pyrexia			
Under 5 years ..	—	1	—	—	—	—	—	2	—	2
5–14 years	2	2	—	—	—	—	Ophthalmia neonatorum			
15–24 years	—	3	—	—	1	2	1	—	1	—
25–44 years	2	—	—	—	1	1				
45–64 years	11	—	—	—	—	3				
65 and over	—	—	—	—	—	—				
Age unknown	—	—	—	—	—	—				
TOTAL (all ages)	15	6	—	—	2	6				

Diphtheria.

It is gratifying to record that 1957 was the eleventh successive year during which no case of diphtheria was notified.

Influenza.

The main features of the epidemic of Asian Influenza which affected the country during the year were its high infectivity, sudden onset, and low incidence of complications, whilst its most unusual features were the season at which it occurred and the ages of the few patients who were reported to have died of it. The great infectivity of the Asian strain of this virus in a population lacking antibodies against it, no doubt accounted for its rapid spread at a time of year when the incidence is normally low. Since Influenza is not a notifiable disease, the total number affected in Torquay is not known, but local doctors reported an increase of over 50% in their work at the end of September, all of which was due to cases of Influenza. In addition there was at this time an increase of 400% in the number of claims received by the National Insurance Office most of which was due to Influenza.

Pneumonia.

There was a marked rise in the number of cases of pneumonia in 1957—25 cases notified as against 5 in the previous year. This increase is largely attributed to the epidemic of Influenza. In fact 18 of the 25 cases occurred in the weeks immediately following the epidemic. It will be noted that 24 people died from pneumonia during the year, and it would appear from this that pneumonia has almost an 100% death rate. This is not so however, for the notification figures are inaccurate as many family doctors omit to notify cases. Indeed, of the 24 deaths reported to be due to pneumonia not one was a notified case.

Acute Poliomyelitis.

The incidence of this disease in the area was low, and there were only 9 notifications, of which two were children in the same family. There was one death.

Typhoid.

One case of Typhoid occurred during the year in the household of a known Typhoid Carrier. The patient married the son of the Carrier and went to live with her parents-in-law without the knowledge of the Public Health Department, so that no inoculations were carried out in her case, although all the other members of the household had been so protected.

Scarlet Fever.

The incidence was again very low, only 10 cases being notified, and the type remained mild clinically.

Measles.

Although 1957 was a "measles" year, the expected epidemic reached only modest proportions, there being only 340 cases in all. An unusual feature was that most of the cases, 272 to be exact, occurred during the months of June and July, which is very much later in the year than normal.

Whooping Cough.

There was a small epidemic in the early part of the year, when 109 cases were notified. There were no unusual features about this outbreak.

2. Tuberculosis.

Particulars of any action under the Public Health (Prevention of Tuberculosis) Regulations, 1925 (relating to persons suffering from Pulmonary Tuberculosis employed in the Milk Trade), or under Section 172 of the Public Health Act, 1936 (relating to the compulsory removal to hospital of persons suffering from Tuberculosis.)

No action was required.

New cases and mortality during 1957.

Particulars of new cases of Tuberculosis and of deaths from the disease in the area during 1957 are given in the following table:

Age Periods	NEW CASES				DEATHS			
	Respiratory		Non- Respiratory		Respiratory		Non- Respiratory	
	Male	F'male	Male	F'male	Male	F'male	Male	F'male
Under 5 years ...	—	1	—	—	—	—	—	—
5 to 14 years ...	2	2	—	—	—	—	—	—
15 to 24 years ...	—	3	1	2	—	—	—	—
25 to 44 years ...	2	—	1	1	—	1	—	—
45 to 64 years ...	11	—	—	3	—	—	—	—
65 and over ...	—	—	—	—	1	—	—	—
TOTALS ...	15	6	2	6	1	1	—	—

BOROUGH OF TORQUAY

PORT HEALTH ADMINISTRATION, 1957

The following report is the record of Port Health Administration for the year 1957, detailed in form and sequence in accordance with the instructions of the Ministry of Health contained in Form Port 20 sent with Circular 33/52.

As a result of the Public Health (Ships) Regulations, 1952, the form and scope of the report were revised, and the full details are only required every five years; the last quinquennial report was for 1955, and the intermediate years will be covered by a shorter report. In the year under review certain sections, marked with an asterisk, are therefore omitted as there has been no change to record; but the sectional headings are retained to ensure continuity.

SECTION 1—STAFF

TABLE A

<i>Name of Officer</i>	<i>Nature of Appointment</i>	<i>Date of Appointment</i>	<i>Qualifications</i>	<i>Any other appointments held</i>
J. V. A. SIMPSON	Medical Officer of Health.	1936	M.D. (LOND.), B.S. M.R.C.S., L.R.C.P. D.P.H. (CAMB.)	Medical Officer, Isolation Hospital
		Retired 30.9.57		
D. K. MacTAGGART	Medical Officer of Health	1957	M.A., M.B., CH.B., D.P.H. (LOND.).	Assistant County Medical Officer.
G. J. LOVELESS	Chief Public Health Inspector and Port Sanitary Inspector.	1946	C.R.S.I., CERT. INSP. MEAT AND FOOD R.S.I.	
A. THOMPSON	District Public Health Inspector and Assistant Port Sanitary Inspector.	1925	C.R.S.I.	

CLERKS:—S. E. R. AUTHERS, Chief Clerk.
E. C. DOBLE.

(The work in connexion with Port Health Administration is carried out by the above members of the Public Health Staff, in the course of the general Public Health Administration of the Borough.)

Address and telephone number of the Medical Officer of Health :

St. Marychurch Town Hall, Torquay. *Tel. No.:* Torquay 88204

SECTION II—AMOUNT OF SHIPPING ENTERING
THE DISTRICT DURING THE YEAR

TABLE B

<i>Ships from</i>	<i>Number</i>	<i>Tonnage</i>	<i>Number Inspected</i>		<i>Number of ships reported as having, or having had during the voyage, infectious disease on board</i>
			<i>By the Medical Officer of Health</i>	<i>By the Public Health Inspector</i>	
Foreign Ports	16	784	5	16	—
Coastwise ...	52	20,017	2	52	—
TOTAL ...	68	20,801	7	68	—

In addition, local fishing vessels made 1,641 visits (total tonnage 8,297) to the fish quay and frequent inspections of these have been made.

SECTION III—CHARACTER OF SHIPPING AND
TRADE DURING THE YEAR

TABLE C

PASSENGER TRAFFIC	<div><div>Number of passengers INWARDS</div><div>Number of passengers OUTWARDS</div></div>	This is not a port approved under the Aliens Order, 1920.
CARGO TRAFFIC ...	<div><div>Principal IMPORTS. Cement, (12 cargoes), Coal (6 cargoes)</div><div>Principal EXPORTS. None.</div></div>	<div>Timber, (3 cargoes)</div> <div>[General. (2 cargoes)]</div>

PRINCIPAL PORTS from which ships arrived in 1957 :
London, Guernsey and general coastwise.

FOREIGN PORTS were : Hamburg, Kemi, Ljusne.

*SECTION IV—INLAND BARGE TRAFFIC

There is no inland barge traffic in the area.

*SECTION V—WATER SUPPLY

NO CHANGE

***SECTION VI—PUBLIC HEALTH (SHIPS)
REGULATIONS, 1952**

NO CHANGE

SECTION VII—SMALLPOX

- (1) *Name of Isolation Hospital to which Smallpox cases are sent from the District.*

Cases are sent to Upton Pyne Smallpox Hospital near Exeter, and the Medical Officer in charge is the Resident Physician of Whipton Isolation Hospital, Exeter, Dr. R. P. Boyd.

- (2) *Arrangement for transport of such cases to that Hospital by ambulance, giving the name of the Authority responsible for the ambulance and the vaccinal state of the ambulance crews.*

The ambulance is arranged by telephone message to the Resident Physician at Whipton Isolation Hospital, Exeter, who states that the vehicle is supplied by the Exeter City Health Department and is staffed by the Hospital, and that all members of the crew are fully vaccinated.

- (3) *Names of Smallpox Consultants available.*

The Consultants available are :—

Dr. J. Macrae, Ham Green Isolation Hospital, Bristol.

Dr. W. A. Lister, 7, The Crescent, Plymouth.

Dr. D. F. Johnstone, The Isolation Hospital, Plymouth.

- (4) *Facilities for Laboratory diagnosis of Smallpox.*

Specimens for Laboratory diagnosis are sent to the Central Public Health Laboratory (Virus Reference), Colindale, Hendon, N.W.4.

***SECTION VIII—VENEREAL DISEASE**

NO CHANGE

SECTION IX—CASES OF NOTIFIABLE AND OTHER INFECTIOUS DISEASES ON SHIPS

TABLE D

Category	Disease	No. of cases during the year		No. of ships concerned
		Passengers	Crew	
Cases landed from ships from foreign ports ...	—	—	—	—
Cases which have occurred on ships from foreign ports but have been dis- posed of before arrival	—	—	—	—
Cases landed from other ports	—	—	—	—

A short account should be given of the measures taken on the arrival by ship of (a) any case of smallpox, cholera, plague, yellow fever, typhus, or relapsing fever included in Table D; (b) any suspected case of any such disease.

N I L .

SECTION X—OBSERVATIONS OF THE OCCURRENCE OF MALARIA IN SHIPS

N I L .

SECTION XI—MEASURES TAKEN AGAINST SHIPS INFECTED WITH OR SUSPECTED FOR PLAGUE

N I L .

SECTION XII—MEASURES AGAINST RODENTS IN SHIPS FROM FOREIGN PORTS

(1) *Procedure for inspection of ships for rats.*

Enquiries are made by the Public Health Inspector from all Masters of vessels using the Port concerning the presence of

rats, and, if present, of signs of unusual mortality among the rats. Owing to the small size of the vessels, and of the nature of the cargo carried, it is uncommon to find any evidence of rat infestation.

Systematic inspections are made of the ships and quays, with special reference to the presence of rat runs, excreta, damage to foodstuffs, etc.

- (2) *Arrangements for the Bacteriological or Pathological examination of rodents, with special reference to rodent plague, including the number of rodents sent for examination during the year.*

The examinations, if required at any time, will be made through the Public Health Laboratory Service at Exeter.

None has so far been required.

- (3) *Arrangements in the District for deratting ships, the methods used, and, if done by a commercial contractor, the name of the contractor.*

Any ship requiring deratting is referred to Plymouth for the necessary measures, and the next port of call of the vessel is notified.

- (4) *Progress in the rat-proofing of ships.*

This has not been required owing to the limited nature of shipping entering the port.

TABLE E

Rodents destroyed during the year in ships from foreign ports.

N I L .

TABLE F

Deratting Certificates and Deratting Exemption Certificates issued during the year for ships from foreign ports.

This table does not apply as Torquay is not an approved port under Article 52 of the International Sanitary Regulations.

SECTION XIII—INSPECTION OF SHIPS FOR NUISANCES**TABLE G****Inspections and Notices**

<i>Nature and Number of Inspections</i>		<i>Notices served</i>		<i>Result of serving notices</i>
		<i>Statutory Notices</i>	<i>Other Notices</i>	
General ...	40	—	—	—
TOTAL ...	40	—	—	—

***SECTION XIV—PUBLIC HEALTH (SHELLFISH)
REGULATIONS, 1934 and 1948**

NO CHANGE

***SECTION XV—MEDICAL INSPECTION OF ALIENS**
(Applicable only to ports approved for the landing of aliens)

NO CHANGE

***SECTION XVI—MISCELLANEOUS**

NO CHANGE

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